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Cakes for Bakers

Paul Richards

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Cakes for bakers

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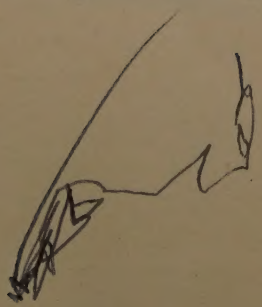

JUL 02 '68

For Better Cakes
Paul Richards.

THE BAKE SHOP LIBRARY

Cakes for Bakers

By PAUL RICHARDS

AUTHOR OF BREADS, ROLLS AND SWEET DOUGHS (1923), BAKERS' BREAD (out of print), AND OTHER BOOKS ON BAKING

THE PUBLIC LIBRARY OF FORT WAYNE & ALLEN CO., IND.

THIRD EDITION—Illustrated

BAKERS' HELPER COMPANY
CHICAGO
1926

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First Printing, April, 1921
Second Printing, September, 1922
Third Printing, December, 1923
Fourth Printing, with Appendix, July, 1926

(Printed in U. S. A.)

FORT WAYNE PRINTING CO., INC.
OF
THE BIBLE TEMPLE

1445751

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Appendix To Third Edition

The ample Appendix (page 341 et seq.) is the most important distinguishing feature of this third edition of "Cakes for Bakers." In the comparatively brief period which has elapsed since this work first became available to bakers, noteworthy developments have made progress in that section of the baking industry which is interested in the production of sweet goods. Bakers have grown more and more ingenious in providing a diversity of fine cakes and pastries, including many dessert specialties, such as find favor with the appreciative family trade. In response to the recognition, on the part of this class of consumers especially, of the baker's ability to supply these desirable varieties of sweet goods, bakers' instructions and suggestions for making such goods, and for the numerous forms in which they may be produced, as well as in agreeable changes for many of the standard products, are welcomed. The baker who understands the art of keeping his trade interested by avoiding monotony in his products, will find in the new formulas given in the Appendix instruction and ideas for goods which exemplify the best in modern practice in the commercial baking field. Particular attention has been directed to specialties that will meet the requirements of patrons of critical taste. The Appendix also contains some additions to general matters discussed in the body of the book which will be appreciated by bakers who study improved methods of production and pay heed to the many details that attract profitable trade. References to this added material have been inserted in the original text, but the baker will get the greatest help from this work if he makes it a point always to consult the Appendix and Index when following any subject in the book. Both will be found valuable aids in making the fullest possible use of "Cakes for Bakers."

Preface to the Third Edition

When the first edition of this work was presented, in 1921, the popularity of Mr. Richards' other works, because of their eminently practical value, was sufficient guarantee of the same merit in "Cakes for Bakers." That this book, designed particularly to fill the needs of bakers who cater to good family trade, has measured up to its special purpose seems to have been emphatically proved by the prompt and continued recognition of its usefulness by the trade. The rapid sale of the large first edition, and the equal popularity of the second edition, brought out the year following and reprinted in 1923, are substantial evidence of its everyday worth to the baker who keeps up with the constantly increasing demand from the public for good cakes.

The second edition was made more complete by some new text as well as the addition of a number of illustrations which, like the recipes, were chosen primarily for the practical help they offered, both standard and original designs being well represented.

For the present edition only a few minor changes have been made in the main part of the book. Its principal new feature is an Appendix of generous proportions (beginning on page 341), in which much important general and specific new information regarding up-to-date practice and formulas has been assembled. This material has been selected to supplement instructions and formulas in the body of the work with methods and recipes for meeting the demands of current trade conditions in the baking industry. They have been chosen entirely for their suitability for this purpose as proved by experience in high class bakeries, and such goods, properly displayed and handled, will lend a distinctive character to any baker's trade.

All the formulas, having been adapted to modern practice and tested thoroughly, may be relied upon for the production

of quality goods—goods which bring repeat business at prices satisfactory to the consumer. Recipes are the principal things bakers look for in a book, but good descriptions, with illustrations, and suggestions for the best methods of finishing cakes for sale, constitute very useful supplementary information, and much matter of this character has been included in each edition of "Cakes for Bakers." The illustrations of both finished goods and details of decorative designs, studied with the text, will afford any baker of ordinary experience all the help he needs for successful fancy work as well as for neat and tasteful finishing touches on every day products. Descriptions accompanying the illustrations go into detail sufficiently to enable the baker to adapt any of these in his own work with comparative ease, without any more extra labor than is ordinarily required for the artistic finishing of nice cakes. We acknowledge our special indebtedness to D. M. Hopkins, Al Stillmaker and J. A. Lambeth, as well as all others whose fine work is illustrated herein, helping to make this edition more valuable. Placing the work of such skillful decorators before bakers, with definite instructions for reproducing it, is felt to be a distinct service to the trade.

Among the formulas Swedish and Danish pastry doughs are well represented, and any baker used to handling pastry will find no trouble making them. Full directions have also been given for making many more of the European style torten and pastries. The varieties in every line offer the baker a wide choice for any class of trade.

The publishers feel that a real need has been met, and much help in "selling more cakes" has been given, by the publication of Paul Richards' "Cakes for Bakers," and that the present edition has lived up to the promise of those that have preceded it.

THE PUBLISHERS.

July, 1926.

ON KEEPING UP TO DATE

Author's Note to Third Edition

In this new edition of "Cakes for Bakers" to keep up with the constant progress in the industry, we have added a number of suggestions to the many included in the previous editions. The progressive baker fully appreciates new goods and better goods and is always on the outlook for improving his products, well aware of the necessity of variations and seasonal specialties, which are most important. While practically all the formulas required to produce a constant variety are given, the successful baker must use initiative and his inventive ability to produce varieties. Such inception must come from the baker. With the formulas given quite a number of novel cakes, pastries and sweet goods can be made by varying icings, fillings and shapes. With a little ingenuity many of the everyday cakes can be made to taste and look differently, thus creating a variety and making an endless assortment possible. At the present time the retail baker's opportunity lies in cakes, pastry and sweet dough goods, and there is a demand for highest grade goods more and more apparent. The people want the best and are willing to pay the price. Yeast-raised sweet dough goods have proved to be very ready sellers and many bakers have found it profitable to put out different styles of high grade rolls, buns and muffins and have come to realize that they are profitable and ready sellers which can be made at moderate cost.

Novelties appear frequently and anything new in the market usually appears in the trade papers. There is no real success without progress, and to keep up to date and to keep on the road to success make the reading of your trade paper one of your most important jobs. Your trade paper brings to your door all the new discoveries and knowledge that the present condition of the trade represents, and the practical use of your trade paper in combination with good trade books, which are the repository of reliable and useful information, will lead you to success. Knowledge is only valuable as used.

Always let quality be your slogan. The secret of success is to make good goods, so that the public will come again to buy. Make quality goods and sell them at a profit.

I. GENERAL SUGGESTIONS

Aerating Agents
Baking Periods
Baking Temperatures
Cake Machines
Effects of Altitude
Eggs and Their Use
Flavorings
Flour-Batter Method
Mixing—Hand, Machine
Pans for Baking
Selection of Materials
Shortenings
Sugars and Syrups
Variation in Flours

I. GENERAL SUGGESTIONS

(See Appendix for important Additions to Material in this Chapter)

SELECTION OF MATERIALS

In cake making the selection and buying of the materials should be the first consideration. The chief ingredients are flour, eggs, shortening and sugar; and of these the most expensive are the butter and eggs, the prices of which vary during the seasons, and in the winter time rise very high. To obtain a uniform cost price the year through for materials used, the provident baker contracts for eggs early in the spring or summer and puts them in storage to use when prices begin to rise during fall and winter. Butter may be bought and stored in June for the same reason. This equalizes the cost of these high-priced ingredients and prices and quality of cakes may be kept up to the same standard. Another important point in cake making is the study of the ingredients and how to compound them into a well-balanced formula. A baker must not be content with simply following the instructions given in formulas. He must think and use good judgment in the compounding of the different materials. Correct weighing and measuring of all ingredients must be observed to obtain the best results.

Conditions and materials vary continually and very much depends on the good judgment of the workman. In the preparation of a cake formula there must be a certain balance of materials to obtain the best results. If this balance is upset, the final result will not be satisfactory.

VARIATION IN FLOURS

We find a marked variation in the character and baking qualities in the same grades of flour from year to year. In selecting flour for cakes we find that a good grade of soft winter wheat flour is best adapted for cake baking. Winter wheats grown in Ohio, Indiana and Missouri contain more

gluten than those grown in Michigan. The strong, hard, spring wheat flours are a disadvantage in cakes, as absorption and moistening is accomplished with expensive materials. In some cake formulas a strong flour, or a blend of strong and soft flour, is preferred at times, because it will hold up a cake better than a flour with a soft gluten. There is no standard for cake flours, and the variations we meet in the various flours on account of their different characters must be judged with due regard to suitability. Some millers prepare a special milled flour for cakes. In some cake bakeries flours are mixed in the bakery, blended with rice flour or corn flour for certain grades of cake.

In the making of pie doughs, shortbreads and cookies, a moderately soft flour must be used; a hard flour would spoil these goods. For certain grades of pastry a strong flour, but not of too harsh a gluten, gives best results. With some shortenings a stronger flour is required than with others. A high quality flour is considered best for pastry; also for cream puffs and eclairs, etc. New flours are as troublesome in cake making as in bread making, because they contain too much moisture, but they gain strength with age.

A flour of average strength requires about half its own weight in liquid to moisten it sufficient for the purpose of cake making; and in practice, it is found that ¾ of an ounce of baking powder of normal strength is required to aerate a pound of flour.

In compounding a cake or making up a recipe, we must judge the strength of a flour, its absorption, action of sugar and shortening, and the amount of eggs by weight, in proportion to the flour.

EGGS AND THEIR USE

In small sponge goods the amount of eggs used varies greatly. For lady finger and other small cakes, where one pound of eggs are used to one pound of flour, a medium grade of cake flour is most suitable, while in others, where 1½ pounds of eggs are used, a strong flour is preferable. In other mixes of the water sponge cake variety, where the formula calls for less eggs than flour, for instance, 1 pound

eggs, 2 pounds sugar, 3 pounds flour, we prefer a blend of strong and medium strong flour. We know that a pound of eggs will aerate and moisten only a pound of the flour, also that one pound of flour requires half its weight in liquid to moisten and ¾ ounce baking powder for aeration. The 2 pounds flour require, therefore, 1 pound water and 1½ ounces baking powder to moisten and lighten the cake in addition to the eggs.

Eggs are used somewhat for their food value, but principally to moisten and lighten the cakes and act as a binder to retain the air cells created during the mixing process, and in baking. Fresh eggs, frozen canned goods and concentrated eggs are all used successfully in cake making. The fresh eggs broken from the shell are the best. Canned frozen eggs are sold separated in whites and yolks, also the whole egg broken and frozen. The eggs are broken and separated under very sanitary conditions, separated and, after being canned, frozen and placed in cold storage until desired for use. Many bakers contract for these eggs when prices are low and the eggs are held until needed by the baker. This makes it very desirable, for even the small baker can have eggs at a standard price. The frozen whites, if carefully separated, free from yolks, have all the qualities of the whites from fresh eggs and keep well in cold storage. If a baker uses frozen canned yolks, it is preferable to require the packer to mix the separated yolks with a good portion of whole eggs. This is necessary, because the separated yolks, in freezing, undergo a hardening process of a nature which is not fully understood. Some packers mix a large quantity of sugar with the yolks to prevent hardening. In using dried eggs, a baker should be careful to obtain the entirely soluble article. These eggs are made into a solution and used like the fresh egg.

SUGARS AND SYRUPS

Sugars and syrups and also molasses are used for the purpose of sweetening. They have a flowing and spreading action in cakes when subjected to heat. In some cakes, such as cookies, macaroons and wafers, they are used in large quantities and are the chief factors to give these goods their

crisp and flat appearance and to make them spread and flow. In soft cake mixtures, if used in excess, the cakes will rise and fall in baking and produce a coarse texture. In every bakery different kinds of sugar should be kept on hand to work with. Fine granulated sugar, brown sugar, standard powdered sugar and XXXX powdered icing sugar. Standard powdered sugar is considered best for soft cake mixing, as coarse sugar does not properly dissolve in the creaming and causes a poor texture in the cake and often spots on top of the baked cakes.

EFFECTS OF ALTITUDE

In the high altitudes the usual amounts of sugar used must be reduced considerably or the cake will rise and fall in baking. The altitude affects especially the richer grades of cake. If you use a pound of sugar in lower altitudes, each pound of sugar may be reduced from 2 to 6 ounces; the higher the altitude, the less sugar. Shortening and baking powder also require reducing. The air pressure grows less as the altitude increases and less rising or aerating power is required in the formulas. In ladyfingers and sponge mixtures from 1 to 2 ounces more flour to the pound are recommended. It is also noticed that water boils below 212 degrees and apparently less heat will require longer boiling or cooking than at lower altitudes. General directions given by bakers working in these high altitudes are to cut down sugar from 1 pound in lower altitude to 12 ounces in higher altitude.

Table of Changes for Wine Cake Mixture

	Chicago	Denver	Idaho Springs	Leadville
Altitude	590 ft.	5,280 ft.	7,500 ft.	10,200 ft.
Flour	10 lbs.	10 lbs.	10 lbs.	10 lbs.
Eggs	1 qt.	1 qt.	1 qt.	1 qt.
Milk	1 gal.	1 gal.	1 gal.	1 gal.
Sugar	6½ lbs.	6 lbs.	6 lbs.	3 lbs.
Lard	3½ lbs.	3 lbs.	2½ lbs.	2½ lbs.
Baking Powder	6¼ ozs.	6 ozs.	5 ozs.	3¾ ozs.

Ladyfingers and sponge cake stand from 1 to 2 ounces more flour to the pound. For macaroons, etc., reduce sugar or increase flour, and watch results.

CONCERNING SHORTENINGS

Butter and fats are used for shortening, and the good flavor of fresh butter is considered the best flavor in good cakes. But even the best grades of cake are not always made up from all butter, and a percentage of butter with a good neutral fat is pronounced more satisfactory in many ways. A good high grade butterine is preferable to a low second grade butter and is more healthful. The use of good edible vegetable fats is rather an improvement. Butter varies greatly and contains other substances, usually salt and water, while the neutral fats are almost 100 per cent pure and always more uniform, and therefore better than butter from the standpoint of health and as far as cleanliness of production and uniformity is concerned, also in absence of rancidity and reasonable price.

Some especially suitable grades are prepared for cakes, others for pastry, and puff pastry can be more easily made from a good butterine, especially during warm weather, because it is less affected by the heat. When replacing butter with butterine or other fats which are almost pure fat, only 14 ounces of the fat should be used to replace the 16 ounces of butter, with a judicious addition of salt, which is an important factor for flavoring when using neutral fats. To meet high prices of butter some bakers mix a week's supply of butter and substitute together in the dough mixer. The percentage of butter used may be changed to suit the different classes of goods made. The blending together of both fats produces a better assimilation of the two.

AERATING AGENTS

(See also Appendix, Leavening in Cookies)

Baking powder plays a very important part in the aeration of cakes. Many bakers mix their own baking powder fresh every day to have a uniform article. It is not a good policy to buy a baking powder because it is low priced. Some powders dry out the cakes in baking, others work too fast in the mixture when liquid is added and must be handled quickly. The old favorite standard used in many bakeries is to mix a baking powder with 2 parts cream of tartar, 1 part bicarbonate of soda and 1 part of flour or starch. This is a good baking

powder for all general purposes. Cream of tartar and soda are also used in many formulas; that is, two parts cream of tartar are sifted in the flour and the soda dissolved in the liquid or creamed in with the shortening; or both chemicals are sifted into the flour.

Because of the high price of cream of tartar, a very good substitute, which is even better than cream of tartar, has been found in phosphate powders (or cream powders). These powders are made up to the same strength as cream of tartar and the gain in using this powder is not in the lower price. It is better from the standpoint of health, for the residue, after the action of the soda is completed, is not only non-injurious, but distinctly healthful in its composition. From the baker's standpoint the gain is in the slow working of the phosphate powder in the mixture. It is not affected by moisture until the oven-heat strikes it, while in other powders, containing tartaric acid, the mixtures must be hurried in the oven. As these cream powders may be used in the same proportion as cream of tartar no change in formula is required. The phosphate powders have not the same whitening and bleaching effect, nor do they produce the same moisture, therefore in the white cakes, such as angel cakes and others, where cream of tartar is used alone without soda, cream of tartar is preferable and best to use for whitening.

As aeration is produced by the addition of baking powder or other chemicals, these should be sifted thoroughly with the flour, or with that part of the flour added in the final mixing to assure even distribution, and it is the custom in many bakeries to prepare a mixed flour containing the chemicals. This is best suited for mixtures where only very small portions of baking powder are used. For instance, instead of sifting 1 ounce of baking powder into a general pound cake or loaf cake mix, containing 8 pounds of flour, the baker keeps a self-raising flour on hand which contains 1 or 2 ounces of the chemicals for each pound of flour. If the formula calls for 1 ounce of the chemicals, 7 pounds of plain cake flour and 1 pound of the self-raising flour is used and the proportions are inreased, adding more of this flour as the formula calls for it. One may blend say 5 pounds of the baking powder with

80 pounds of flour or as required for a week's use. This insures even distribution and makes work easy and small amounts of baking powder may be weighed out accurately.

This same method may be followed when using ammonia in small cakes. This chemical is used in very small quantities and some bakery scales are not made to scale ¼ ounces or ½ ounces. By mixing the well powdered chemical with double weight of flour the small quantities may be scaled more accurately where only a small mixture is made.

MIXING BY HAND OR MACHINE

The keeping of the materials used for mixing the cakes at a proper temperature is of the greatest importance to obtain good results. It is as necessary to control a cake dough as it is to control a bread dough. It is also more economical, as a great saving is obtained by keeping the materials in the best condition for mixing. Fats soften and become rancid, eggs become weak and lose flavor, fruits also suffer in too warm a temperature. It is well to have the cooler or ice box handy to the mixing room to save steps and time. Many of the large bakeries have a large room or refrigerator where the materials are kept often provided with table for roling puff pastry, which requires cool handling.

For mixing cakes by hand or machine the object aimed at is the proper aeration. Doing this labor by hand only comparatively small mixtures can be made at one time and the proper creaming of more than 3 or 4 pounds of butter with the same quantities of sugar, etc., is about the limit for hand labor, no matter how strong. A man doing this work cannot do it to perfection if these amounts are exceeded, while a machine does this work with ease and the quantity is only limited by capacity of the machine. But even in machine work there is a certain amount that a machine will mix best, and too small a quantity or too large a quantity may produce less satisfactory results.

In the process of mixing the sugar and shortening or flour and shortening in certain portions are creamed light, and during this process the sides of the bowl or mixing kettle must be scraped down several times. The best results are obtained by

creaming sugar and shortening or flour and shortening fully before adding any eggs. A rich mixture in which sugar and shortening is creamed very light is apt to curdle when eggs are added, especially if they are warm, while if kept at a cool temperature—from 45 to 55 degrees—and added in small portions the mixture will cream up perfectly. If the fat or butter is too soft at the start in mixing the cream turns oily and when the eggs are beaten in the oil prevents the formation of air cells. All these troubles are avoided by having the materials kept at the proper temperature.

The methods of mixing are varied. When using dry milk this is creamed in with the shortening and sugar, and it may be said that dry milk and water produce a better texture in the machine made cake than liquid milk. In the average process of mixing used successfully by hand or machine the sugar and shortening or flour and shortening is creamed light, then the eggs, which may be slightly beaten to mix yolks and whites, are added in small portions to the cream, beating them in well after each addition and thus beat them in as fast as the mixture will take them up. To prevent curdling of the butter and sugar cream, a small portion of flour may be added after adding the second and third portion of the eggs. This will keep the cream in good condition. If milk is used this may be added in two or three portions. After eggs are all added, add a portion of flour, mix smooth, add a portion of the milk, then the remaining part of flour, then the balance of the milk. This is the better way than to add all the milk before adding the flour.

In some of the commercial cakes, which are made with compounds and are best beaten up in a machine, a part of the sugar, the shortening, the milk powder and a part of the flour are creamed light. The eggs are beaten light with the other part of the sugar, the egg batter is mixed with the first part, then the liquids are added with flavor and the balance of the flour and mixed smooth.

Flour-Batter Method

Another method is known as the flour-batter method. In the rich grades of cake known as pound cake, which contain

no milk, all of the sugar and eggs are beaten together, flour and shortening are creamed in even quantities, the egg batter is mixed with the flour batter, and the balance of the flour is added last. There is usually very little flour in these mixtures, and if there is any baking powder to be added this is done with the last part of the flour. Fruit is added to these mixtures when the last part of flour is about half mixed in and the mixing finished. The process is best adapted for machine, and both parts may be done at the same time, but the process can be done by hand. This method gives better aeration, produces a smoother grain, and less baking powder is required in this process. A mixture containing milk and baking powder, a medium grade of pound cake or loaf cake, may be worked as follows, for example: 3 pounds butter, 3 pounds compound, 1½ ounces salt, 9 pounds standard powdered sugar, 2½ quarts eggs, 1½ quarts milk, 6 pounds hard flour, 6 pounds cake flour, 1½ ounces baking powder. For fruit cake add 1 pound more flour, from 6 to 12 pounds small raisins. Bake in covered tins.

Cream shortening with 6 pounds strong flour, beat up eggs and 5 pounds sugar, sift baking powder thoroughly into the soft flour. Dissolve the balance of the sugar in the milk. Do not beat eggs and sugar too light, only about half as light as for sponge cake. In mixing, the egg batter should be rather shaken than mixed in the flour batter to preserve the aeration, then the milk, salt and sugar solution containing the flavor are added carefully, and finally the flour. The process seems rather complicated, but is not so much so in practice.

In mixing all the cakes the operations are very much simplified if the materials used for mixing are kept at a certain standard; changes in shortening, sugar, flours and baking powders often require a change in the formula. Many bakers are apt not to consider these changes as of importance, which, however, are often the cause of imperfect cakes. Each mixture should produce always a certain number of goods and large cakes should be weighed into the pans. The proper sizes of pans should be used for cakes sold by the pound or by the cut. Plenty of tools make work easy and there are many small

but labor-saving machines such as food choppers, etc., which save much time.

Cake Machines

The cake machine is a very important factor in the production of cake; it saves labor, does better work and makes better goods. A small baker may use the cake machine for mixing bread and roll doughs up to four gallons, and the modern machines have usually two sizes of kettles which makes these machines useful even for very small mixes. The machines have several speeds—slow, medium and fast speed, easily regulated. Beaters of several sizes are supplied for mixing bread doughs, creaming up shortening and sugar, beating eggs and egg whites.

For the making of marshmallow filling and icings the cake machine is almost indispensable. Some cake mixtures may be fully finished in the machine, for others the hardest part of the work, creaming or beating the eggs, may be done in the machine and the final mixing done in the mixing bowl by hand. In the richer grades of cake where the essential flavor consists of good butter, no other flavorings are required. When using neutral fats or compounds a delicate flavor of essential oils or high-grade spices is desirable. All flavors should be used carefully, as some of the best cakes are spoiled by the indiscriminate use of poor flavoring or by a low price baking powder. The best flavoring extracts and spices are more economical than the low priced article if the flavor of the cakes depends on it.

Baking Temperatures

In cake baking the knowledge of baking temperatures is one of the main features. Exact degrees are difficult to give, as the nature and size of cake regulates the time and baking temperature. The different makes of ovens behave differently, and the meters do not rgeister the baking heat alike, but most all ovens can be fairly well regulated by means of opening doors and dampers and studying the results. Thus by close observation a baker can fix his own scale for the oven he is using. Close observation of the firing to obtain and hold the proper heat, also the differences of a rising heat or declining

heat must be watched. It makes quite a difference in baking cakes if the oven heat is going up or down. When the temperature is rising the heat is brisk and the oven has generally more top heat than bottom heat. When the oven heat is going down, the heat declines gradually, often the bottom heat is stronger than the top heat. Some ovens retain a steady baking heat better than others. These variations must be studied in baking. The average heats for cake baking are given about as follows: A temperature of 500 to 550 degrees is termed a flash heat or a quick heat. This temperature occurs usually when the oven is freshly heated, and at this point the oven has always plenty of top heat. This degree of heat is only used for a few small goods to give color. After the oven stands for some time the heat evens up, bottom and top heat becomes more evenly distributed, the meter will register from 420 to 450 degrees. This temperature is used for small puff pastry which requires a brisk heat. 420 to 450 degrees is also a good heat for lady fingers and some kinds of jelly rolls which must be baked quickly to stay soft so they can be rolled. This degree is often termed a "hot oven" or "good heat." Larger puff paste goods such as patties, etc., are best baked in an even heat of from 350 to 420 degrees. A sharper heat prevents these goods from rising properly.

A temperature of from 300 to 350 degrees is termed "moderate heat" or "cake heat." 350 degrees is used for fairly rich layer cakes, 330 to 340 for cakes baked in frames or in slabs, from 1½ to 2 inches in thickness. Light cakes which contain a large quantity of milk and baking powder, very soft mixtures, also mixtures containing starch and flour require a stronger heat, quicker baking. A heat of from 300 to 350 degrees is termed a "moderate oven." This temperature is also called "steady oven" and rich heavy pound cakes, also large slabs, are baked successfully in this heat. The cakes must be well protected, baked in frames with asbestos bottom.

In some ovens the heat may be maintained steadily, and sometimes increases, while in other ovens not heated continuously the heat declines and drops. In the baking of large cakes it also depends on the size of batch. If a full oven is baked, the cakes protect each other, so to speak, and the steam

rising during baking tempers the heat and the cakes bake more evenly, and a whole batch of cakes may be baked in a higher temperature than only a few cakes. If it is possible it is best to bake a large batch of cakes, following the rule that certain kinds of cake of the same weight and size will bake more evenly and perfectly than a few in a given time, or at least make arrangements to bake large cakes to be used for Friday and Saturday trade, leaving some also for the Monday trade. This permits the cakes to be baked in full oven batches which bakes them better.

Where this plan cannot be followed, to compensate for the lack of steam, the small batch of loaf cake may be protected by making an enclosed space in the oven, forming a frame of long bread tins filled withwater, or build a frame of wood blocks previously soaked in water. This will be a great help in having the cakes bake up evenly. A small batch of cakes baked without protection seems to concentrate the heat upon the cakes and they bake up with a dry crust. The same cake baked in different temperatures will not be the same in appearance. Cakes containing fruit require a low but steady heat. Fruit cakes may be baked in a heat from 250 to 280 degrees, and most of the fruit cakes suffer from too much heat. If possible they should be baked with the door and damper closed so that the moisture is retained. A low but steady heat prevents the top and bottom from having the bitter, burned fruit and sugar taste often found in these cakes.

The baking time is regulated by the weight and thickness of the cakes, also by the amount of fruit. It is well to have a pan of water near the fireplace in the oven and where the fire is too high or too strong drop it. This prevents hard crusts in baking. The size and thickness regulates the time of baking, but as the class of cakes varies and different heats are required for baking, the time can only be given approximately.

Baking Periods

Sponge cake, 8-10 ounces each, 30 minutes.

Angel cake, 8-15 ounces each, 20 to 35 minutes.

Sponge cake, blocks 1¼ inch thick, 2¾ pounds, 20 minutes.

Angel cake blocks, 1¼ inch thickness, 2¾ pounds, 22-25 minutes.

Plain pound cake, ½ pound each, 25-30 minutes.
Plain pound cake, 1 pound each, 35 to 40 minutes.
Pound cake with fruit, 1½ pounds, 45 minutes.
Pound cake with rich fruit, 2 pounds, 60 to 65 minutes.
Pound fruit cake, 5 to 6 pounds, 2¾ hours.
Heavy fruit cake, 7 to 8 pounds, 3½ hours.

The given time depends on the richness of the cake and also very much on the thickness and amount of fruit, so that variations must be judged accordingly. Cakes must not be disturbed too early during baking, which causes them to sink in the center. After baking the cakes are best left until quite cold, and fruit cakes are improved if allowed to age for some time in a moderately cool temperature.

In the small bakeries where there is a large mixed trade often several cakes are made from one mixture, such as small loaf cake, wine cake, layers and cup cake. These cakes are often baked in temperatures ranging from 350 to 450 degrees right in succession with good results, while otherwise they would require separate heat. The larger goods are put in the oven in a corner where the heat is steady, with damper open; next are baked layer cakes, and by the time the cup cakes are dropped out ready for the oven the first cakes are partly baked, the cup cakes, which require more top heat, are put in the oven, and the damper is closed.

Pans for Cake Baking

In baking large cakes practical bakers use standard sizes of tins, which may be bought from bakers' supply firms or made to order if so desired. The tins largely used for baking pound cakes and box cake are made of convenient size. The pans are lined with ½ inch white wood and the bottom is covered with asbestos. Pound cake tins are used with a perforated cover which prevents the cakes from forming too much crust and keeps them moist in baking.

The tins are made of heavy white tin with straight sides, lined with ⅜ inch to ½ inch white wood; the bottom is covered with heavy asbestos. These tins are lined with paper which remains on the baked cake. To prevent the asbestos

soaking up the grease and becoming unfit for use, a piece of cardboard placed on top of the asbestos takes up the grease. This may be changed if it becomes too much grease-soaked, saving the asbestos. The sizes of tins are given:

A pan 15x7¼ inches, 4 inches deep, holds 4 pounds plain cake or 5 pounds fruit cake.

A pan 20x5 inches, 4 inches deep, holds 6 pounds plain cake, 8 pounds fruit cake.

A pan 18x7¼ inches, 3 inches deep, holds 3¼ to 3½ pounds plain white or yellow cake—box cake.

A pan 11x6 inches, 2 inches deep, hold 3¼ pounds fruit cake.

A pan 18x11 inches, 1½ inches deep, holds 2¼ to 3¼ pounds wine cake or dark cakes.

A pan 19x11¼ inches, 1½ inches deep, holds 2¾ pounds sponge cake or angel food cake baked in dry pans without lining.

For special cakes, such as Christmas cakes, wedding cake, the sizes of pans are made to hold weights of from 3 to 10 pounds baked in suitable tins or hoops with the proper protection of several thicknesses of paper on sides and bottom to prevent burning or browning. The usual tins which are used in the baking of sheet cakes can be used by setting a wood frame in the pans to obtain straight sides, but it is preferable to have some pans of this size made to order of strong material and straight sides if the sheets are put together in two or three layers with jelly or marshmallow. This saves trimming and is more economical when preparing the cakes for sale.

FLAVORINGS

Butter Flavor Oil and Cake Flavors

Butter flavors are used in many of the commercial cakes with success. The flavor oil as well as the concentrated extracts or oils may be bought from dealers in essential oils, and many bakers compound their own flavors.

To use the concentrated butter flavor, which is at present market price $2.80 per pint, from 3 to 5 ounces are mixed into 100 pounds of neutral fat or compound with from 3 to 4 pounds of fine salt. Sufficient of the flavored compound is prepared for several days' baking. Another method used in diluting the essential oils with deodorized cottonseed oil in smaller or large quantities, and salt is used in the mixing of the cakes.

Butter Flavor Oil

12 pounds deodorized cottonseed oil, 1¼ pounds oil of orange, ¾ pound lemon oil, ½ pound walnut oil, ½ pound butterscotch flavor.

For a smaller formula use ounces instead of pounds. Use ½ ounce of this oil for 8 to 10 pounds neutral fats.

Mansfield's Butter Flavor Oil

1 barrel white cottonseed oil (about 31 gallons), 4 pounds lemon oil, 4 pounds orange oil, 2 pounds rose oil, 2 pounds walnut oil, 2 pounds butterscotch flavor. Use 1 ounce oil for each pound of neutral fat.

English Butter Flavor Oil

200 pounds white oil, add 3 pounds orange oil, 1½ pounds lemon oil, 2 pounds walnut oil, 1½ pounds butterscotch flavor. Use from ½ to 1 ounce for each pound of neutral fat or compound.

Lemon or Orange Flavor Oil

6 pounds white oil, 1 pound of best grade of lemon or orange oil. Mix and use sufficient for flavor.

Almond Flavor Oil

8 pounds white oil, ½ pound sweet almond oil, 4 ounces bitter almond oil. This flavor is used for white cakes, also for flavoring mocha almond cream. A combination of ¾ part orange oil, ½ part lemon oil, ¼ part almond oil, may be used as a butter flavor or cake flavor.

Spice Mixture for Dark Fruit Cake

To obtain a uniformly spiced cake and to save time in the weighing out of small quantities of spices, mixtures of various spices may be kept on hand in well-covered cans. The addition of a small part of sugar to mixed spices retains the essential oil to a better degree. Use fresh ground spices of best grade. Take 2 pounds cinnamon, 1 pound allspice, 1 pound mace, ½ pound nutmeg, ½ pound cloves, ½ pound ginger, 1½ pounds powdered sugar. Rub well together and keep in tightly closed jars. For light colored pound or fruit cake a combination of 1 part mace, ½ part nutmeg, also the grated rind of lemons or oranges, is most desirable.

II. SLAB CAKE, BOX CAKE, LOAF CAKE

WHITE BOX CAKE

11 pounds standard powdered sugar, 7 pounds compound or 5 pounds compound, 2¼ pounds butter, 1¼ pounds milk powder, 5½ pounds egg whites, 1½ ounces cream of tartar, 1 pound cornstarch, 12½ pounds bread flour, flavor of almond or vanilla or both, 2 ounces salt, 5½ pounds egg white, 2¼ quarts cold water.

Cream 9 pounds sugar, shortening, dry milk and starch light. Beat egg whites stiff and add 2 pounds sugar. Add second part to first part with flavor desired, mix and add the water with salt dissolved, mix again, then add the flour with cream of tartar well sifted together and mix smooth, beating it well in the final mixing. Bake like pound cake.

Silver Cake

No. 1—8 pounds powdered sugar, 4½ pounds compound, 2 ounces salt, 1½ pounds cornstarch, ½ pound milk powder, creamed together; 3 quarts egg whites beaten light, added in portions gently to first part: Add flavor and 2 quarts milk; then 10 pounds cake flour sifted with 1 pound powdered sugar and 1½ ounces baking powder sifted together.

No. 2—Cream together 7 pounds powdered sugar, 1 pound milk powder, 6 ounces cornstarch, 2 pounds butter, 3 pounds compound, 4 ounces bread flour, ½ ounce salt, flavor of orange or vanilla. Beat light 2 quarts egg white, ½ ounce cream of tartar, add 1 pound powdered sugar. Mix with first part and add 3 pints cold water. Then add 1 pound cornstarch or rice flour, 8 pounds bread flour; beat mixture well in the final mixing.

White Box Cake—Silver Slice

Cream together 5 pounds powdered sugar, 4½ pounds compound, 3 ounces salt, ¾ pound dry milk, 10 ounces cornstarch.

1 pound bread flour, 4 ounces butter flavor oil. Beat light 3½ quarts egg whites and add 3½ pounds sugar, 1½ ounces cream of tartar. Bring both together, then add ¾ ounce soda dissolved in 2¾ quarts water; add flavor and 6 pounds cake flour, 3 pounds bread flour. Beat light in the final mixing. Bake in 330 degrees.

White Cake, Almond Cake, Marble Cake

6 pounds powdered sugar, 2 pounds butter, 2 pounds compound, 2 quarts egg whites, 2 quarts milk, 10 pounds cake flour, 6 ounces baking powder. Flavor of vanilla or almond.

For almond cake add ½ pound of almond paste rubbed smooth with part of egg white or milk.

For marble cake color a part with melted chocolate or cocoa, mixing it smooth with a little milk. Spread white mixture in bottom of pan, cover with chocolate mixture and cover again with white.

Nut meats of various kinds, added to white mixture, makes another variety of block cake or small loaf cake.

Use flour cream or sugar cream method, or mix as follows: Cream sugar and butter light, add half of egg whites and rub light, add a couple of handfuls flour, rub smooth; then add other half of egg whites beaten stiff, mix again, add flavor and milk, then rest of flour with baking powder sifted in. Mix smooth without overmixing.

Small Loaf Cakes, Slabs, Layer Cakes, Cup Cakes

6 pounds sugar, 2½ pounds butter and compound, 3½ pints egg whites, 5 pints milk, 8 pounds strong cake flour, 3 ounces cream of tartar, 1½ ounces soda.

Sift flour, soda and cream of tartar together with 1 pound of sugar. Cream 5 pounds sugar with shortening, gradually

beat in half of the egg whites, add about 1 pound of the flour and mix smooth, add other half of egg whites beaten stiff, mix again, then add milk, flavor and the remaining flavor sifted well with soda and cream of tartar, mix and beat smooth. Mixture may be made into a large variety of cakes, also in marble cake, as above, by adding chocolate.

White Loaf Cake with Cornstarch

3 pounds butter and compound, 6 pounds powdered sugar, 1 quart egg whites, 3 pints milk, 3 pounds cornstarch, 3 pounds cake flour, 3 ounces baking powder, vanilla or almond flavor. Mix like white cake above. Beat well in final mixing, bake in good heat—350 degrees.

White Mountain Cake

Use previous mixture, leaving out cornstarch, using 6 pounds cake flour. Bake in layers, put together 3 or 4 layers with icing or marshmallow between, ice top and sides, and sprinkle thickly with shredded cocoanut.

Delicate Cake

3½ pounds powdered sugar, 2 pounds butter, 3 pints of egg whites, 1½ pints milk, 3 pounds cake flour, 8 ounces cornstarch, 2 ounces baking powder, flavor of vanilla or almond.

Sift and mix flour, starch and baking powder. Cream butter and sugar light, beat half of egg whites in by degrees, then add about 1 pound of flour mixture; mix smooth, add other half of egg whites beaten stiff; then add milk and flavor, then balance of flour and mix well. Bake in moderate oven, or about 300 degrees.

Mixture is rather soft, but will bake nicely in moderate oven. May be made in small oval or round sizes, scaled in 8, 12 and 20-ounce sizes. Bake in papered tins. Nut meats or

freshly grated cocoanut may be added, or a few chopped nuts sprinkled on top, which is iced with vanilla, maple or caramel.

White Layer Cakes

6 pounds sugar, 1 pound butter, 2 pounds compound, 1½ quarts egg whites, 2 quarts milk, 4 ounces cream tartar, 2 ounces soda, 8¼ pounds cake flour, flavor of vanilla or mace.

Cream sugar and shortening light, add egg whites in small portions, a couple of handfuls of flour with last portions of eggs; add flavor, lastly flour sifted with soda and cream of tartar.

In the mixing of large batches a phosphate cream powder in place of the cream of tartar is preferred because it does not work out before the layers are put in the oven. Bake in 375 to 380 degrees F.

I.—White Standard Fruit and Nut Cake

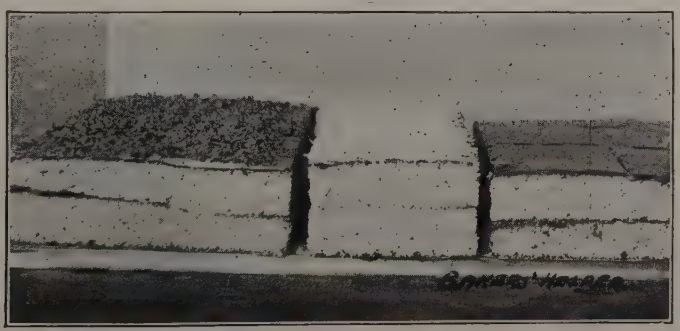
12 pounds powdered sugar, 5 pounds compound, 4 pounds white butter, 2 pounds cornstarch, 4 quarts egg whites, 1 pint milk, 14 pounds of cake flour, 2 ounces baking powder (or ½ ounce soda, 1 ounce cream of tartar), flavor of almond or vanilla.

Cream 10 pounds sugar with starch and shortening light. Add 2 quarts eggs gradually, beating in in small portions. Beat up the other 2 quarts eggs and beat in 2 pounds sugar. To this add the milk after 2 quarts egg whites are beaten in; the soda should be dissolved in milk. Then add egg whites containing the sugar, mix lightly, and add flour sifted with baking powder.

For mixed fruit cake add 2½ pounds mixed fruit. For cherry, pineapple, sultana or nut cakes add a pound of fruit or nut meats for 4 pounds of mixture. Flavor with orange or lemon for fruit cake, vanilla or almond for nut cake.

II.—White Fruit Slab Cake; Nut Slab; Cherry Cake

Cream 6 pounds sugar, ¾ pound dry milk, 1 pound butter, 2 pounds compound, ½ pound flour, ½ pound cornstarch. Beat



2¼ quarts of egg whites light, add in three portions to first mixture, mix and add 3¼ pints water, then add 1 ounce cream of tartar, ½ ounce soda and ½ pound of sugar sifted well into 6½ pounds cake flour. Mix smooth. Add 1 pound finely cut mixed French fruit, or fine cut cherries or apricots or pineapple, filberts, walnuts or almonds. Bake in blocks or slabs, put together or single, frost, and sprinkle a little of the fruit on top or mix with the icing. Cut in squares or slices.

Chocolate Block Cake

Use the previous formula and add 1 pound melted chocolate, 1¼ ounces cinnamon, ½ ounce cloves and leave out ½ pound of the flour; use 3½ pints water. Bake in layer sheets or blocks, put together with marshmallow, frost chocolate and cut in squares or slices.

A variety of layers or Neapolitan cakes may be made from white mixtures by dividing mixture and coloring one part pink, one part chocolate, and leaving one part white. Bake in layers or slabs and put three colors together, fill with jam or jelly, and finish with different flavored and colored icings. Browned cocoanut and chopped nut meats may be sprinkled on icing and the cakes cut in pieces to sell for 20 to 30 cents or made up in larger layers.

YELLOW BOX CAKES

Different methods of mixing these cakes are applied in many bakeries. The use of dry powdered milk, creamed in with shortening and sugar, is preferred by many bakers as an aid to better texture. In using pure vegetable fats which are richer than butter, it should be kept in mind that for every pound of butter left out only from 13 to 14 ounces of the fat should be used, with additional salt to add flavor. These fats also cream up more quickly than butter and the time of creaming must be shortened.

In baking box cake containing baking powder, the usual pound cake tins may be used, but without covers, and these cakes require a higher temperature in baking, a temperature ranging from 350 to 400 or 425 degrees, depending on the richness of the cake. Standard powdered sugar produces the best texture, but part of fine granulated sugar, also small quantities of corn syrup, may be used in the yellow mixtures. Blends of cake flour and bread flour, with a small percentage of cornstarch or rice flour to give a short grain and texture, improve the baking qualities of these cakes.

Standard Box Cake Mixtures

No. 1—10 pounds powd. sugar, 1 pound corn syrup, 2 pounds butter, 3 pounds neutral fat, 1 pound dry milk powder,

4 quarts eggs, 4½ pints cold water, 6 pounds cake flour, 5 pounds bread flour, flavor of vanilla, lemon or orange.

Reserve 1 pound sugar, sift with 3 ounces baking powder, 6 pounds cake flour, 4 pounds bread flour. Cream 9 pounds sugar, syrup, fats, dry milk, 1 pound of bread flour, light, then add gradually the 4 quarts eggs, then the cold water and flavoring, lastly the mixed flour containing the baking powder. Mix well and bake as directed.

No. 2—8 pounds sugar, 3½ pounds neutral fat, 4 ounces butter flavor oil, 2 ounces salt, 10 ounces dry milk, 3 quarts eggs, 3½ pints water, 5 pounds cake flour, 2 pounds bread flour, 1 pound cornstarch, 2¼ ounces baking powder, flavor of vanilla, mace, lemon or orange.

No. 3—7 pounds sugar, 1½ pounds corn syrup, 3½ pounds neutral fat, 2 ounces salt, 4 ounces butter oil, 10 ounces dry milk, 3 quarts eggs, 3¾ pints cold water, 6 pounds cake flour, 2 pounds bread flour, 1 pound cornstarch, 2 ounces cream of tartar, 1 ounce soda.

Mix Nos. 2 and 3 same as No. 1. Flavor as desired.

Gold Cake, Spanish Box Cake

No. 1—8 pounds sugar, 1 pound corn syrup, 3 pounds compound, 1 ounce salt, 1¼ pounds butter, ½ pound dry milk, 1½ quarts whole eggs, 1 quart yolks, 2 quarts water, ¾ ounce soda dissolved in the water, 3½ pounds bread flour, 3½ pounds cake flour, 2 pounds cornstarch sifted with 1½ ounces cream of tartar, flavor of orange and lemon.

Method of mixing: Cream fats with 4 pounds sugar, corn syrup, dry milk, salt and cornstarch light. Beat eggs with the other 4 pounds sugar. When fairly light bring both parts together, add flavor, mix and add water, lastly add the mixed flour and beat light in the final mixing. Bake in about 300 degrees.

Golden Cake, Spanish Cake

No. 2—Cream well together 7½ pounds powdered sugar, 4 pounds compound lard, 3 ounces salt, 1½ pounds bread flour, ½ pound cornstarch. When light add gradually 2½ quarts mixed eggs (half yolks, half whole eggs), then add 2 quarts milk, flavor of orange; add 8 pounds cake flour, ½ pound sugar

and 2½ ounces baking powder sifted together, mix well, and bake in the regular box cake tins.

Standard Fruit Slabs, Richer Grades

No. 1—5 pounds powd. sugar, 2 pounds butter, 2½ pounds compound, 1 ounce salt, 5¼ pounds eggs, 1 quart milk, 8 pounds cake flour sifted with ½ ounce baking powder. Flavoring, 6 to 7 pounds mixed fruit. Any variety of fruit may be used in the given mixture. Combinations of cherries and peel, sultanas and currants and peels. Milk must be used with discretion, depending on strength of the flour.

Use the following method of mixing: Flour batter process —Cream 4½ pounds flour with 4½ pounds shortening and salt; beat eggs and sugar together, and when fairly light mix both together, then add milk, then balance of flour containing baking powder, partly mix, and add fruit, finish without overmixing.

No. 2—6 pounds sugar, 4 pounds compound, 4 ounces butter oil, 2 ounces salt, 3 pints eggs, 3½ quarts milk, 10 pounds cake flour, 2 pounds bread flour, 3 pounds rice or corn flour, 4 ounces baking powder, 6 to 9 pounds mixed fruits, flavor of mace and lemon.

For a dark cake brown sugar may be used and 1½ ounces spices added with good results. Use same process of mixing as in No. 1.

Plain Nut Block—Black Walnut, English Walnut

No. 1—Cream together 3½ pounds cake flour, 3½ pounds butter and compound. Beat together 4½ pints eggs, 4½ pounds sugar. Sift together 1¼ pounds rice flour, 4 pounds cake flour, 1½ ounces baking powder. Bring flour cream and egg cream together, add flavor, then 2½ pints milk, then flour with baking powder. When partly mixed add from 1 to 1½ pounds ground walnuts, or freshly grated cocoanut, black walnuts, filberts or almonds. Flavor with almond, vanilla or lemon.

The mixture may be made in blocks and also in small cakes to weigh about 1 or 1½ pounds. When the baked cakes are

frosted add some of the same nut meats contained in the cake to the frosting.

No. 2—8 pounds sugar, 4 pounds compound, 1½ ounces salt, 2 quarts eggs, 2½ quarts milk, 11 pounds cake flour, 8 ounces baking powder, vanilla flavor, 10 to 16 ounces ground nut meats. Mix as usual. Frost with vanilla and a few nuts sprinkled on top of iced cake. Bake in 350 degrees Fahr.

Mixture makes 10 cakes, baked in wood-lined pans, size 10½x20x1¼ inches, paper lined. Two cakes, scaled 2¼ pounds each, when baked are put together with marshmallow, and cut in 10 slices 5¾x3¾ inches.

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LARGE CAKES—COMMERCIAL CAKE

For high grade cake the old time poundcake, which is noted for richness, keeping qualities and flavor, due to good butter, is still a great favorite with patrons who are willing to pay the top price, and quite a number of bakers are making and selling poundcake of excellent quality.

The simple poundcake is the base of all of the richer grades of wedding cakes and other heavy and light fruit cakes, adding the various fruits, peel, spices, etc., in different proportions. In the making of fruited cake, the fruit should be cleaned and carefully examined for any objectionable substance, such as stems, grit or small stones. For the heavy fruited cakes the peel is best cut in small cubes, not in strips, except for special citron cakes, where it gives a better appearance if sliced. Almonds should be cut according to size of other fruits, and if any ground almonds are used these may be added with the eggs. The mixed fruit cake batter should be scalded and filled in the center of the prepared frame or hoop in one mass and gently pressed to sides and corners to smooth it evenly so that no air-space is left within the batter which may cause blisters or hollows in baking.

A line of cakes are placed on the market which have the appearance of high-grade cakes and are fine eating, often looking even better than high-grade cakes; and bakers who have to compete with this line of cakes are wondering how they can be made and sold at such surprisingly low prices. Some of these cakes are made of the best materials. The

wholesale cake baker buys his materials in large quantities at a lower price than the small cake baker. The large purchases and wholesale manufacture, with modern machinery and methods, enable him to place the cake on the market at a low price. In some of these cakes milk is used to replace eggs, and good neutral fats take the place of butter, the butter flavor being reproduced by essential oils. Dry milk is creamed with shortening and sugar, and water added in the place of liquid milk, and much of the fine texture is due to dry milk and the mechanical action of the cake machines, permeating the cake mixture with air cells. The cake machine is indispensable for these cakes, doing better work than by hand. Small quantities of cake mixtures may be worked by hand, but any amount above 4-pound mixtures is best worked by machine.

In the making of cakes we suggest that bakers use discretion in the use of neutral fats, to give the best possible value, and get a reasonable profit. There is a class of trade which requires low priced goods; but quality goods have always proved to be a good trade builder.

POUNDCAKE

The old-time poundcake formulas have changed into many other combinations, and many of the plain cakes which contain no fruit are termed poundcake, but contain milk and less eggs, or butter and fats, also baking powder and more flour. The butter used for poundcakes should be of good body, as much as possible free from salt and water. Salty butter must be washed well to remove the salt. Should neutral fats be used in the place of butter it must be remembered that these fats are richer than butter and 14 ounces of fat take the place of 16 ounces of butter. The flour should be a good strong soft flour, or a good first patent bread flour, or a blend of both.

Old Time Poundcake

No. 1—1 pound sugar (standard powdered), 1 pound butter, 1 pint or pound of eggs, 1 pound of flour.

Poundcake with Milk

No. 2—3 pounds sugar, 1 pound butter, 1 pound neutral fat, 2 pounds eggs, ½ pint milk, 3½ pounds flour.

Poundcake with Milk and Baking Powder

No. 3—3 pounds sugar, 1½ pounds butter, 1 pound compound, 3 pounds eggs, 1½ pints milk, 6 pounds flour, 1½ ounces baking powder. The flavor of good butter is improved by a small addition of grated rind of lemon or orange, also by the flavor of good ground mace or vanilla extract.

No. 4—2 pounds 2 ounces standard powdered sugar, 1 pound butter, 1 pound compound, 2 pounds (20) eggs, 2¼ pounds flour, flavor of mace and lemon or vanilla.

These mixtures may be made by both methods outlined in the chapter on mixing, using the size of tins suggested for large cake. The cakes may also be baked in individual sizes to sell by the piece, sizes from 1 to 2½ pounds being made in round, oval, and oblong or square shapes, with or without center tube. The small as well as the large cakes may be used with various fruits, almonds or other nut meats. It is suggested to frost the individual cake with an icing containing the flavor, also some nuts or fruit cut fine, to give the cakes a distinctive appearance.

Special Poundcakes

No. 5—11 pounds powdered sugar, 6 pounds compound lard, 2 ounces salt, 12 ounces dry powdered milk, 3½ quarts eggs, 3½ pints cold water, 7 pounds bread flour, 4½ pounds cake flour, butter flavor.

Method of mixing: Sift 11 pounds flour with 1 pound sugar. Cream 10 pounds sugar, compound, salt, flavor and dry milk with ½ pound strong flour light, add the eggs by degrees, then add water, and lastly the flour and sugar. Give this a good beating in the final mixing, then scale in the tins, and bake in covered poundcake pans. (See sizes given in opening chapter.)

No. 6—5 pounds powdered sugar, 1 pound butter, 3 pounds compound, 1½ ounces salt, 12 ounces dry milk, 3 pounds (30) eggs, 1 quart water, 2 pounds bread flour, 4 pounds cake flour.

Method of mixing: Cream not too lightly 3 pounds sugar, dry milk, butter compound, salt and 1 pound bread flour. Beat together the egg and 2 pounds sugar, beat eggs only fairly

light, about half as much as for sponge cake. Bring both parts together by shaking the eggs lightly into first part, add flavor of lemon or mace with the water, mix again, then add the balance of flour and mix smooth.

No. 7—10 pounds powdered sugar, 6 pounds compound, 4 pounds butter, 1¼ pounds cornstarch, 4 quarts eggs, 1 quart milk, 1 ounce mace, lemon flavor or grated rind of 3 to 4 lemons, 10 pounds cake flour sifted with 1 ounce baking powder.

Cream sugar with shortening and starch in machine until light. Add eggs in ¼-pint portions, beat light, add flour (and salt if required), then add milk, mix and add flour, folding it in lightly. This formula may be used for plain poundcake, fruit or nut cake, cherry or pineapple cake, etc. For 4 pounds of mixture add 1 pound of fruit or nut meats.

Light and Heavy Fruit Cake

From the seven formulas given all kinds of light and dark cake can be made. For 8 pounds of any of the given mixtures add from 1½ to 2 pounds fruit or nuts, or candied citron or orange peel.

For a light mixed fruit cake add for 8 pounds of mixture: 4 pounds seedless raisins, 1 pound currants, 2 pounds mixed peel cut in dice, ½ pound candied cherries or pineapple, flavor mace and lemon.

Dark Fruit Cake

2 pounds seeded large raisins, 4 pounds sultanas, 3 pounds currants, 2 pounds mixed peel, ½ pound figs, ½ pound almonds, 1¼ pints dark molasses, grated rind and juice of 2 oranges and 1 lemon, 1½ ounces mixed spices.

Citron Poundcake

Add from 1½ to 2 pounds sliced citron.

Sultana Poundcake

Add from 2½ to 3 pounds sultanas.

Orange Poundcake

Add grated rind of from 2 to 3 oranges and 1 pound finely cut or ground candied orange peel.

Walnut, Pecan or Hickory Nut Cake

Add from 1 to 2 pounds chopped nut meats. Use suggestions given for frosting given with No. 4 poundcake.

Plain Pound Cake—Ice Cream Cake

7 pounds sugar, 1 pound butter, 4 pounds compound, 1 ounce salt, 4 pounds eggs, 2 quarts milk (or 8 ounces dry milk, 2 quarts water), 10 pounds cake flour, 1 pound bread flour, ½ pound starch, 4 ounces baking powder, flavor of mace and lemon.

Method of mixing: Put in machine 5 pounds sugar, salt, butter, compound, 1 pound bread flour, ½ pound cornstarch (if using dry milk cream up with shortening). Beat eggs with 2 pounds sugar and add flavor. Add beaten eggs to first mixture, then add milk or water, then 10 pounds cake flour with baking powder well sifted together, and mix smooth. Bake this in sheets 1 to 1½ inches thick, in wood frame; two sheets may be put together with various fillings, cut in slices or squares, fully iced and decorated. The mixture is also good for single sheets to be cut in small cakes, diamonds, dominoes and dipped cakes.

III. CAKES FOR SPECIAL OCCASIONS

(See Appendix for important Additions to Material in this Chapter)

WEDDING CAKES

Standard fruit cakes, such as Christmas cake and the best grades of other dark fruit cakes, may be used for wedding cakes. To the regular selling price of these fruit cakes must be added the time spent for decorating, also the cost of materials used for this part of the work. As a rule bakers double the selling price of such cakes and in this price is included the cost of finishing and decorating. A wedding cake of average size to be made up in three tiers requires about 20 pounds of mixture. For example:

2 pounds sugar, 2 pounds butter, 2 pounds eggs, 2½ pounds flour, ½ pint N. O. molasses, 1½ ounces mixed spices, 3 pounds sultanas, 3 pounds seeded Malaga raisins, 2½ pounds currants, 1½ pounds citron, 1 pound orange peel, 1 pound blanched and sliced almonds, the juice and grated rind of 2 oranges and 2 lemons.

This mixture to be baked in three graduated hoops, the tiers to weigh 10, 6 and 4 pounds, respectively. After careful baking in low heat the cakes are trimmed, and each cake is given two coatings. For the first coating a firm royal icing is used to cover and level any rough spots, and when dry, a soft icing is used for the second coating. The last coat is best dried quickly in a warm place to hold the gloss. The cakes are then set evenly together in pyramid form on a special stand or board, covered with lace paper. Some confectioners have special stands of elaborate design which are hired out for the special occasions. The stands are made of silver and add greatly to the attractive appearance of the cakes. In finishing the cakes with various decorations, bakers will find it a great aid to use some of the many artificial goods sold by bakers' supply houses. Silver and gold leaves, dragees, sprays of flowers, vases, bells, slippers, horseshoes, bride and groom on a stand, and other ornaments, make it easy for even the less skillful decorator to finish a cake nicely.

Two or three tier cakes are popular; these are usually topped off with an ornament made of gum paste. In some

cases an extra price is charged for the ornament, or the decoration may be included.

The prices of wedding cakes vary, caterers who make a

specialty of such cakes charging from one to three dollars and more for the pound.

It is the custom to present the guests at the wedding, when leaving, with a piece of wedding cake. Caterers bake slabs from the same mixture and cut oblong pieces 3 inches by 1¼

inches. The pieces are fully frosted, decorated with initials of bride and groom and placed in more or less elaborately fancy boxes, tied with fancy ribbons, which are handed to the guests when leaving.

White Bride's Cake, or Wedding Cake

White cakes are sometimes favored in place of the dark fruit cakes. These are best made of a solid lady cake or

delicate cake mixture without milk, also from the plain white mixtures. They are made with or without fruit, as ordered.

Lady Cake with Fruit

No. 1—3 pounds standard powdered sugar, 2 pounds 10 ounces white butter, 1 quart egg white, 1/3 ounce cream of

tartar, 3 pounds cake flour, 6 ounces cornstarch (for fruit cake take 3 pounds 6 ounces bread flour, leaving out starch), vanilla or almond flavor, 1½ pounds sultanas, 1½ pounds cherries cut in quarters, 1 pound finely cut citron, ½ pound pineapple, ¼ pound angelica (or 4½ pounds of mixed fruit and almonds).

Method of mixing: Cream butter lightly with even parts of flour. Beat egg whites and gradually beat in cream of tartar and 2 pounds of sugar. Bring both parts together and

mix lightly, adding flavor. Sift balance of sugar, flour and starch and add last; when partly mixed add fruit.

Lady Cake, White Poundcake

No. 2—4½ pounds sugar, 3 pounds butter, 3 pints egg white, 1/3 ounce cream tartar, ¾ pint milk, 4½ pounds strong flour, flavor of almond or vanilla.

No. 3—3 pounds sugar, 2 pounds white butter, 1 quart egg whites, 1 quart milk, 5 pounds cake flour, 2 ounces cream of tartar, ¾ ounce soda, flavor of almond, or ¼ pound of almond paste dissolved in milk. Cream 2 pounds sugar light with 2 pounds of butter, beat balance of sugar with egg whites, dissolve soda in milk, sift cream of tartar in flour. Bring sugar and butter cream and beaten egg whites and sugar together, mixing lightly, add milk and flour in two portions, and mix smooth.

Mixtures No. 2 and No. 3 may be used for chocolate or for marble cake, by taking a part of the mixture and adding powdered cocoa with a little milk, first placing a part of the white mixture in bottom of pan; cover with chocolate mixture and cover this with white again.

Lady Baltimore Cake

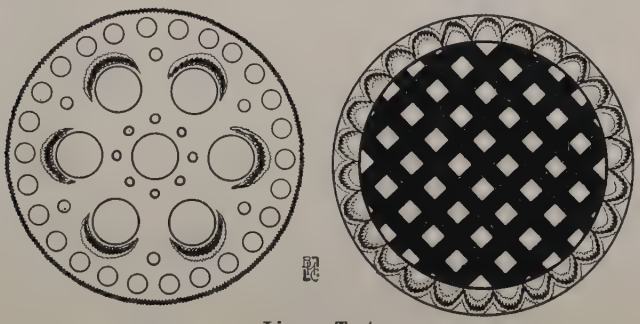
Use any of the given mixtures, adding some ground almonds or almond paste, flavor with vanilla. This cake may be made also in layers, filled and iced with Lady Baltimore filling (see Fillings and Icings).

Linzer Torte

Linzer Torte (from Linz, a city in Austria, on the Danube, near Vienna) is made in several ways. Some of the German or Vienna confectioners bake three layers of almond short paste and the layer forming the top is made by cutting out from five to seven small round disks. The layers are put together with good fruit jam, the open spaces in the top layer filled with jellies in alternating colors. The torte is glazed

with light fondant, decorated with chocolate couverture and garnished with candied cherries.

Another way is to make a bottom with border raised to an edge from short pastes given. Fill center with a cherry



Linzer Torte

jam or other good fruit jam. From the same paste cut thin strips, lay on top of filling in lattice fashion, glaze with egg-wash and bake.

The torte is often simply dusted with sugar after baking, or brushed over with a maraschino or cherry flavored icing.

British Prize Winners

Linzer Pastes

No. 1—Rub 1 pound sugar, 1¼ pounds butter, 4 yolks, 6 whole eggs, to a cream. Add ¾ pound ground almonds or almond paste and 2 pounds cake flour.

No. 2—Take 12 ounces sugar, 8 ounces butter, 8 eggs, the grated rind of 2 lemons, ¼ ounce cloves, ¼ ounce cinnamon. Mix well. Add a pinch of powdered ammonia, 1 pound almond paste, 1 pound cake crumbs, 1 pound flour.

No. 3—1 pound 2 ounces sugar, 1 pound 2 ounces butter, 8 eggs, a little cinnamon and cloves, the grated rind of 1 lemon, 1 pound 2 ounces ground almonds or nuts, 1 pound flour. Mix like cookies, lay paste in a cool place for some time before using, then roll out and cut out.

Linzer bars or fingers are made from same pastes, making strips with border. Fill and put on a lattice, bake and cut in squares or bars.

For other Short Pastes see page 111 and appendix.

BIRTHDAY CAKES

There is no standard or special style in this line of cakes, but birthday cake is a line of cake bakers should encourage and cater for. These cakes are less expensive and can be more easily made than wedding cakes, and, as they are more frequently called for a nicely made cake is apt to bring other trade. The lighter grades of fruit cake, and, in fact, any other cake, such as sponge cake, angel cake and layer cake of all kinds, are ordered for birthday cakes, decorated as the fancy of the patron requires. Decorations vary; the inscription or lettering, consisting of a greeting, or a name, may be used as a center decoration, and lengthy lettering may be placed on the cake in circular fashion, the lettering placed evenly apart in the place of a border and a scroll decoration placed in the center. A border may be piped on top edge and bottom and the lettering may be slightly raised by piping it over several times with a finer tube. If candles are to be placed on the cake, nice artificial candle holders in the form of flowers may be ranged

Birthday Cake Decorations—By Joseph A. Lambeth
Floral Designs with Space Left for Suitable Inscriptions

2 PRIZE MEDALS & DIPLOMAS

symmetrically around or in the center of the cakes, arranging the decoration accordingly. With these candle holders, also various tinted candles, quite a nice effect may be produced. White scrolls and borders may be piped over with small pink stars or plain piping. A bottom border is desirable to cover up the space where the cakes meet the lace paper. This border is best made of scrolls or shells, applied with a large star tube, standing up on the side of the cake.

CHRISTMAS CAKE

The dark and rich grades of Christmas fruit cakes have decreased gradually and the lighter grades of fruit cake, plain poundcake and others are more favored by the public. But

there is still a good demand for these cakes, and bakers are obliged to produce the different varieties to supply the demand. The rich grades of cake may be made early and kept on hand a month or several weeks before the busy season starts in, as these cakes improve with age. The weeks near to the holidays may be used for the less rich grades of lighter fruit cake and pound cake. In the decorating of Christmas cake, simple designs are the rule, designs which are easily exhausted, as the time required for very intricate and artistic work cannot

be spared during the busy season. The style of decoration may easily be varied following the most easily executed design which makes it possible to accomplish the work quickly. If a nice window display is intended, which often proves a great attraction and helps the sales, such display may be prepared early in the season as time permits. Fruit cakes are usually only decorated on the top. The top is iced with fondant or soft royal icing; the border is made of scrolls or in many other variations using rope or loop designs, and the center is finished with the usual Christmas greeting. Colors may be used in the designs, sugar flowers, leaves, dragees, sprays of holly and

other helps, which may be bought ready-made, can be used to facilitate the work and make the cakes more attractive. (See XVII. Preparing Cakes for Sale, for illustrations of Christmas Cake Tops.)

Dark Fruit Cake

Good ingredients are essential for all cake; a good tough butter which creams up well is desirable, and the salt should be washed out. If a neutral fat is used, salt may be added. The flavor of molasses is objectionable to some patrons and if this is left out a dark brown sugar and sugar coloring may be added, as burnt sugar is often extremely bitter. It should be used sparingly. Some bakers resort to browning the flour

in the oven to obtain darker color. Brown sugar should be crushed and passed through a coarse sieve to remove lumps. In the following recipes the proportions of fruit may be changed according to prices obtained. Currants and some grades of candied peel, also nut meats, are very high in price, and small seedless California raisins may be used entirely in the place of currants. There is no set rule in the matter of fruits. A good neutral fat may be used in all cakes containing spices. The baking of fruit cakes requires great care, and to give gloss and to produce a smooth top the cakes should be washed with solution of one part molasses to four parts of water.

The method of mixing fruit cake is practically the same for all good fruit cakes. Sugar, shortening and spices are properly creamed, the eggs are added in small portions, then milk and coloring, if any color is used. The flour is added and a part of the flour is rubbed with the fruit to separate it. The cakes are scaled in the prepared tins, smoothed and washed with syrup. The sides and bottoms are well protected in baking with strong paper and the cakes baked in slow heat.

Standard Christmas Cake Formulas

No. 1—4 pounds sugar, 4 pounds butter, 4 pounds eggs, 1½ ounces mixed spices, 1½ pints milk, 5 pounds cake flour, ½ ounce baking powder, sugar coloring, 6 pounds seedless

raisins, 6 pounds large seeded raisins, 6 pounds currants, 2 pounds citron, 1 pound orange peel, 1 pound lemon peel, the grated rind and juice of 4 oranges and 4 lemons.

Christmas Fruit Cake

No. 2—2 pounds butter, 3 pounds sugar, 1 quart eggs (2 pounds), 1 quart milk, ½ ounce soda dissolved in the milk, 3 ounces of mixed spices, 3 pounds large seeded raisins, 6 pounds

Sultanas, 1 pound citron, ½ pound cherries cut in halves, ½ pound sliced blanched almonds, 6½ pounds cake flour. Mix like No. 1.

Fruit Cake with Molasses, Standard Mixture

No. 1—4½ pounds sugar, 5 pounds butter and compound, 5 pints eggs, 1 ounce soda creamed in with sugar and shortening, 8 ounces mixed spices, 1 pint molasses, 10 pounds Sultanas, 10 pounds currants, 5 pounds citron or mixed peel, 5 pounds cake flour.

Fruit Cake with Dry Milk

No. 2—7 pounds sugar, 4½ pounds compound, 2½ ounces salt, 12 ounces dry milk powder, 6 ounces mixed spices, 4½ pints of eggs, 3 pints water, ½ pint molasses, ⅛ ounce soda, 8¼ pounds cake flour, 2 pounds large seeded raisins, 3 pounds Sultanas, 2 pounds currants, 1½ pounds mixed peel, ½ pound chopped figs, ½ pound cherries cut in halves. Cream dry

milk with sugar and shortening and finish like other fruit cakes.

Low-Priced Fruit Cakes

No. 3—8 pounds sugar, 8 ounces mixed spices, ½ ounce soda, 1½ ounces salt, 4 pounds compound, 4 ounces butter oil, 2 quarts eggs, 2½ pints molasses, 2½ pints milk, 12 pounds cake flour, 10 pounds seedless raisins, 3 pounds large seeded raisins, 3 pounds currants, 4 pounds fine cut figs, 2 pounds citron, 1 pound orange peel, the grated rind and juice of 3 oranges and 3 lemons.

No. 4—2½ pounds sugar, 1½ pounds compound, ½ ounce salt, 1 ounce soda, 1 pint eggs, 1 quart molasses, 1 quart milk, 6 pounds cake flour, 6 pounds raisins and currants, 1 pound mixed peel; 2 ounces spices.

Molasses Cake

No. 5—¾ pound sugar, 1¼ pounds shortening, 3 pints molasses, 3 pints milk, 2 ounces soda, 2 ounces mixed spices. 6 eggs, 6 pounds flour, 3 pounds seedless raisins, 1½ pounds currants, ½ pound finely chopped citron.

Apple Fruit Cake—Boston Lunch Cake

3 pounds sugar, 3 pounds compound, 1 pint eggs, 3 ounces mixed spices, 3 pints milk, 3 ounces soda dissolved in milk, 3 pints molasses, 4½ pounds bread flour, 4½ pounds cake flour, 4 pounds canned apples, drained, finely cut and mixed with 1 pound of the flour, 4 pounds seedless raisins, 3 pounds currants, ½ pound ground nut meats. Mix apples with other fruits and mix as usual. Scale mixture 3 pounds in pan size 11½x6½x2 inches, lined with ½-inch wood frame, double paper on bottom, single paper on sides. Cakes sell whole frosted on top, or cut in 3 pieces.

Light Fruit Cake—Genoa Cake

4½ pounds sugar, 2¼ pounds butter, 2 pounds compound, 5 pints eggs, 1 quart milk, 7 pounds cake flour, ½ ounce baking powder, 3 pounds Sultanas, 1 pound currants, 1 pound cherries cut in halves, 1 pound citron, ½ pound orange peel, flavor of mace or almond. Mix like poundcake, using sugar or flour batter method. Bake in blocks or small frames.

Sultana Genoa

5 pounds sugar, 2 pounds butter, 2 pounds compound, 2 quarts eggs, 2 ounces dry milk, 1 quart water, 8 pounds flour, 2 ounces baking powder, 6 pounds Sultanas, 1 pound of mixed citron and orange peel.

Mixed Fruit Cake

6 pounds sugar, 4 pounds compound, butter flavor, 2 quarts eggs, 5 ounces milk powder, 2¼ quarts water, 2 ounces salt, 12 pounds cake flour, 5 ounces baking powder, 5 pounds mixed fruit, 1 pound of mixed peel, flavor of lemon and mace.

Madeira Cake—Small Loaf Cake

3 pounds sugar, 1 pound butter, 1 pound compound, 3 ounces dry milk, 3 pints eggs, vanilla flavor, 1 quart water, 1 ounce soda, 5½ pounds flour sifted with 2 ounces cream of tartar. Mix as usual, but mix well after adding the flour. These mixtures may be used for various kinds of nut cake, adding from ½ to 1 pound or less of fine chopped almonds, filberts, walnuts, etc., and if the nut meats are very dry a little additional milk may be added. Make small cakes from ¾ to 2-pound sizes.

IV. ROLL-CAKES, LAYERS, ETC.

(See Appendix for important Additions to Material in this Chapter)

It takes some practice to make a jelly roll or chocolate roll just right. The mixtures, especially the bowl mixtures, are made very soft, and must be baked in good heat. If the heat is too quick, the sheets are apt to blister in baking, which makes an unsightly looking roll. If the oven is too cool, the cakes bake too slowly, dry out and break easily when rolled. A little practice will soon tell which temperature is best suited for the mixture used for these rolls.

Level, straight-sided pans of the usual size, 19x25x1 inch. should be greased on the sides and covered with a sheet of paper. The mixture must be spread evenly on the paper in the pan, using a bowl knife. Sponge mixtures may be laid out with bag and plain lady finger tube or by using a wide flat tube. While the cakes are baking, put another sheet of strong brown paper on the table, dust this lightly with spring flour, and turn the baked sheet on the dusted paper. Now remove the paper on which the cake is baked (this may be done by wetting lightly). Spread the softened jelly or marshmallow evenly over the baked sheet, then roll carefully by lifting the paper on the side nearest to you with both hands, press the sides of the sheet over and roll gently without too much pressure. Keep the roll in the paper until cold. Then unroll the paper and brush off the flour before cutting the roll in pieces. Some of the mixtures may require more heat in baking than others, and again some mixtures must be rolled quickly if oven is not just right, while, when quickly baked, they are best given a little time, when turned on the bench, before spreading on the jelly; if too soft when rolled the cake is apt to get heavy. To keep in the moisture so they roll better, the pan may be left turned over the cakes on the bench, especially if many rolls have to be rolled without extra help. These little points will soon be learned in practice.

Swiss Roll

For Swiss roll beat together 24 eggs, 1½ pounds powdered sugar, in kettle or machine until very light. Then add 1½ pounds sifted cake flour, flavor of lemon or vanilla. Run out on papered pans, with bag and plain tube, and bake in about 400 degrees. When baked turn over and fill, spreading liberally with jelly or creams of different flavors. Eight ounces of cocoa or melted chocolate may be added for chocolate cream roll.

This mixture, if carefully handled, and not baked too hard, may also be rolled when cold. It stays soft if well covered with paper or a pan. The cold roll may be filled with butter cream or other filling. The given mixture makes 2 pans or rolls 16x30 inches or 19x25 inches.

Sponge Roll

12 whites, 12 yolks, 1 pound powdered sugar, 1 pound flour and ¼ ounce baking powder, sifted together, vanilla flavor. Beat egg whites, adding gradually half the sugar till very stiff; stir in the yolks and flavor, and lastly, other half of sugar sifted with flour and baking powder. Mix lightly as for lady fingers, and lay out on two pans same as the Swiss roll. When baked fill as directed.

Bowl Mixtures—Chocolate Roll

3 pounds sugar, 1 pint yolks, 1 pint whole eggs, 3 pints milk, 2 ounces soda, 3 ounces tartar substitute, 10 ounces melted chocolate, ½ ounce cloves, ½ ounce cinnamon, 4½ pounds cake flour. Mixture makes 5 rolls on pan 18x25x1, and each roll cuts in 6 pieces. Roll while hot, fill with marshmallow. When cold cut and frost each cut separately. A few chopped nuts may be sprinkled on each piece.

Method: Rub sugar and eggs together in bowl, melt chocolate, adding 2 ounces lard, add to creamed sugar and yolks with spice, then add milk and soda in two portions, mix well, and lastly, add the flour sifted with the tartar substitute. Bake in 350 to 400 degrees. Filling rolls with marshmallow softens the filling and the rolls are best made in the afternoon and kept

in the papers to cool and harden until morning, or set in a cold place, and used when required.

Yellow Bowl Mixtures

No. 1—3 pounds sugar, 1 quart eggs, half yolks, 1 quart milk, 4½ pounds flour, 2 ounces soda, 3 ounces tartar substitute, 3 ounces melted butter, vanilla flavor. Mixture makes 5 pans. Mix like chocolate roll. Use for jelly roll, marshmallow or maple roll.

No. 2—**Two Pan Mixture:** 1½ pounds sugar, 9 eggs, ¾ pint milk, 1¾ pounds flour, 2 ounces baking powder, flavor of vanilla or lemon.

No. 3—**Three Pan Mixture:** Beat 10 eggs with 2 pounds light brown sugar in bowl, add 1½ pints of milk, then add 3¼ pounds cake flour sifted with 3 ounces baking powder. Mix well in final mixing. Bake on 3 pans.

No. 4—**Four Pan Mixture** (very low priced): 3 pounds sugar, 12 eggs, 1½ quarts milk, 4½ pounds soft cake flour, 4 ounces baking powder, lemon flavor. Mix like other bowl mixtures. Bake in 375 to 400 degrees. Do not roll too hot.

Many Ways of Finishing Rolls

No. 1—Spread with jam or jelly, roll up as usual, when cold sift powdered sugar over the cut rolls.

No. 2—Fill with a good pastry cream filling, roll up, and when cold ice with chocolate and decorate with a row of walnuts or pecans along the center; sell by the cut or by the pound.

No. 3—Fill rolls with orange or lemon cream (see Icings and Fillings). Cover the whole roll with apricot or other fruit jam and roll in short cocoanut, or omit the cocoanut and roll in fine granulated sugar. Decorate each cut with a slice of orange dipped in caramel sugar. Use the various nut creams, coffee flavored cream, and other fillings in similar manner, cover with appropriate icing. Mix lemon cream or orange cream with finely cut preserved pineapple, or add a few candied cherries to mixture. The outside of the roll may be covered with the same cream and rolled in sugar or fine cut cocoanut or other nut meats. The rolls may be covered with fruit flavored icing or fondant and sprinkled with chopped blanched almonds light-

ly browned or with short cocoanut colored pink or browned. Another way is to color some of the roll mixture pink, and make some small thin rolls from Swiss or sponge cake mixture. Fill and roll up, cover the roll with jam; then take some of the light colored mixture, bake and roll it around the colored center. This makes a nice looking roll when cut. The rolls may then be finished on the outside similar to other rolls given above.

The various Mocha or butter creams may be used for filling the Swiss roll mixture when cold. They may then be finished with butter cream or other icings as fancy suggests.

Still another way is to color a part of any of the roll mixture with chocolate, another part pink. Use bag and tube and put mixture in alternating colors on the paper, spread even and bake. This makes ribbon roll or marbled roll which produces one more variety. When finished each cut should be placed on waxed paper. This is the best way to handle rolls in the store.

Lunch Room Rolls

In bakery lunch rooms, the rolls are sold in small cuts to make one portion, and when the fresh fruits are in season, strawberries, raspberries or fresh ripe peaches cut in dice, are mixed or spread over a thin marshmallow filling and made up in rolls. Each roll is cut into 10 to 12 cuts. They are very popular dishes to serve by the slice, with or without a spoonful of cream sauce or custard.

This suggests the use of canned preserved fruits in the same manner. Apple sauce roll with cream is another popular delicacy for the lunch room, and has proved a good seller.

SPONGE CAKE

In sponge cakes, where eggs are the only lightening agent, great care must be taken in the mixing. These mixtures are divided into warm and cold mixtures, and as a rule in the warm mixtures eggs and sugar are beaten together. In the cold process the whites are beaten up cold, and the yolks are stirred lightly with a part of the sugar. The beaten whites are then added in several portions to the yolks and drawn in with the flour.

In beating the whites a little sugar is added when the whites stand up. It must be put in a little at a time or the mixture will soften and become sticky. After mixture is beaten fully with a little sugar, the balance of sugar may be drawn in lightly, but without much mixing. This method is also used for meringue.

One of the most important points to observe in all mixtures where eggs are beaten light is to have the utensils, beaters and kettle free from the least particle of grease. Even kettles which have been used to cream or beat up fats and have been cleaned may contain fat soaked in the metal, and when beating up a warm mixture this may enter and spoil the mixture by preventing the eggs from being beaten up properly. It is well to have separate kettles for beating eggs. At all times the bringing together of beaten eggs and flour must be done lightly; the flour must be well sifted and dry. If water or milk is added it should be hot but not boiling, so it will not destroy the lifting power of the eggs by cooking the whites.

Beating egg whites or whole eggs on too fast speed is apt to destroy the lifting power, and overbeating must be guarded against. The final mixing in of flour is best done by hand by turning mixture in a bowl. For small hand mixtures, such as lady fingers, etc., after the whites are beaten up and sugar added, the stirred yolks may be mixed in with the beater, not beaten in, only lightly mixed in. The flour may be folded in by hand, or using a skimmer or spatula; or in mixtures where the

yolks are beaten lightly in a bowl, the beaten whites may be drawn into the mix in several portions before adding the flour. If butter is added it should be melted and added last, when the flour is nearly mixed in, carefully, without overmixing. In warm mixtures it is better to have the flour a little warmed after sifting; it will help the mixture. When beating whites, have them cold and see that they are free from yolk; the yolk will prevent whites from beating up fully. Some flours are weaker than others, so a baker must use judgment adding a few more or less eggs. Prepare everything, such as tins and paper, etc., before mixing, to get the mixtures in the oven as quickly as possible.

Tins or frames are used dry or greased and dusted with flour or fine sugar, or lined with paper. Dry tins must be perfectly clean or the cake will stick in baking or show black spots; dry baked cakes are turned upside down on cloths or bags when taken from the oven, and while cold they are loosened from the sides by pressing the finger lightly around the sides or a knife may be run around the sides and the cakes knocked out. Ovens with strong bottom heat are apt to bake these cakes too hard on the bottom. A ring of paper may be placed in the bottom of the round tins, a square in others; this helps to loosen the bottom. For some other cakes the tins may be slightly greased with a mixture of about 2 ounces of flour mixed with 1 pound lard, or the tins or frames may be greased and dusted with flour. The cakes may also be baked in paper lined tins.

Angel cake tins, or tins with straight sides and large center tube, are very convenient for sponge cake; the turk's-head forms are also used. A very popular size is a large ring form used by wholesale cake bakers. This form is 11 to 12 inches in diameter, 3 inches deep, with a 4 inch wide center tube. The tins are lined with paper used for baking sponge cake and butter sponge, and produce a large looking ring cake about 3½ inches wide. A pan of this size holds from 1½ to 1¾ pounds of cake dough. This cake is put up in nice paper board boxes for retail trade. It is also sold by grocers by the cut or slice. Other cakes are baked in papered bread tins, scaled 9 ounces in

dough, others again in sizes weighing from 16 to 18 ounces, using round, square or oval tins.

Eggs may be warmed by laying the whole eggs in hot water, just hot enough for the hand to bear, or the broken eggs may be heated by setting kettle in hot water and stirring to warm them. The sugar may be sifted on a paper set on a pan and heated in the oven, then both sugar and eggs may be beaten up together, by hand or machine.

Lady Fingers—Finger Biscuits

No. 1—14 eggs, separated, 1 pound powdered sugar, 1 pound cake flour, flavor of vanilla or lemon.

No. 2—1 quart egg whites, 1½ pints yolks, 3 pounds sugar, half powdered, half granulated; 3 pounds cake flour.

Method: Beat whites stiff with a pinch of salt, add a little

at a time 1/3 of the sugar; stir yolks light with balance of sugar and add flavor. Add yolks to meringue, mix lightly, and draw in the sifted flour. Another way is to beat whites light, add a little of the sugar, then mix balance into the beaten whites as for meringue, and then add the yolks, simply mixed without sugar, then the flour. Both methods work well.

Warm process: Beat together 2¼ pounds sugar, 1 pint yolks, 1½ pints whole eggs, setting kettle in hot water, or warming the sugar and eggs separately before beating up. Beat mixture until it does not flow readily from beater, then set kettle in cold water or beat in cold place until firm. Draw in 2 pounds 2 ounces cake flour and mix lightly but fully.

All lady finger mixtures must be dressed up and baked off as quickly as possible, because the mixtures soften and the cakes run flat. Have pans and papers ready before starting, set up only a couple of pans at a time, and bake them off. It is best that one man tends to the baking, while the other dresses the fingers on the paper; this facilitates the handling of the mixture. Fill mixture in bag, using a plain tube. Use thick pans or double pans free from grease. Run in even sized fingers on the paper cut to fit the pans, sift powdered sugar over the fingers, then lift paper by two corners to shake off the surplus sugar and place on the pans. Bake in even heat of from 400 to 450 degrees to a light brown color. Take the baked fingers off the hot pans to prevent drying out. Do not use hot pans for baking again, as the heat may crack the fingers before they bake on top. Turn the cool fingers over on the table, wet the back of the paper with a brush, let soak a few minutes; then put two fingers together. Pile in even rows on store pans and sift a little icing sugar over each layer. This adds to the appearance, making them look better in the show case.

Plain Sponge Cake

Ten to 12 eggs, 1 pound sugar, 1 pound cake flour, flavor of grated rind of lemon or orange or vanilla. Work mixture the same as for lady fingers, cold or warm. This mixture may be used for fingers and small drops as well as for small loaf cakes. Bake in papered tins on greased and dusted forms.

Plain Sponge Cake with Water

Three pounds sugar, 3 pounds eggs, 3½ pounds bread flour, ½ pint hot water, flavor of lemon, orange or vanilla Beat eggs and sugar warm, and when they stand up well add the hot water, mix in fully, then take out the beater and lightly cut in the flour. Fill in pans and bake in good oven.

Butter Sponge Cake—Warm Mixture

Two and one-half pints eggs, 2 pounds fine granulated sugar, 12 ounces melted butter, 2 pounds strong cake flour, 1 ounce baking powder, flavor of vanilla, lemon or orange. Beat sugar with eggs as usual, then add flavoring, then carefully stir or cut in the flour and baking powder, also the melted butter.

By adding an extra half pint of yolks with the whole eggs, this mixture may be made into golden sponge cake. The cakes may be baked in paper-lined rings, set on pans on greased paper and dusted with sugar before baking, or the mixture may be baked in dry tins, or angel cake tins, turned over after baking on bags to steam and then knocked out.

Vienna Butter Sponge

One and one-half pints eggs, 1 pound sugar, 12 ounces cake flour, 4 ounces cornstarch, 5 ounces melted butter. Mix as suggested for preceding cakes. Bake in turk's-head or angel cake tins or in large ring forms, greased and dusted. Turn from the forms while warm and sift powdered sugar over cake.

Low Cost Water Sponge Cake

One pint eggs, 1 pint water, 2 pounds sugar, 3 pounds flour—½ cake flour, ½ bread flour, 1½ ounces baking powder.

Hot Water Sponge Cake for Machine

Eleven pounds sugar, 3 pints whole eggs, 3 pints yolks, 4 ounces melted butter, 2 quarts hot water, 8 pounds strong cake flour, 1¼ ounces soda, 2½ ounces cream of tartar, lemon, orange or vanilla flavor.

Method of mixing: Beat 8 pounds sugar, eggs and soda in machine for about 20 minutes; then add the other 3 pounds sugar and beat 5 minutes more; add the melted butter; then turn mixture into a bowl. Add the 2 quarts of hot water, the flavor, then the cake flour sifted with the cream of tartar. This makes 26 loaves of 18 ounces each.

Victory Sponge Cake

Three quarts yolks, 3 quarts whole eggs, 10 pounds granulated sugar, 3½ quarts hot milk, 8 pounds bread flour, 4 pounds cornstarch, 8 ounces baking powder, flavor of lemon or vanilla. Warm eggs and sugar separately, put in machine and beat up until light or from 30 to 40 minutes, then add carefully the hot milk and flavor; fold in the flour, starch and baking powder sifted together, carefully, without overmixing. Use mixture for sheet cake, jelly roll or large cake. Get in the oven as quickly as possible.

Ohio Orange Cakes

Two and one-half pints egg whites, 2 pounds powdered sugar, 1 pint yolks, 1 pound 2 ounces granulated sugar, 1 pound 10 ounces cake flour, ½ ounce pure cream tartar, 3 oranges.

Method of mixing: Grate rind of 2 oranges and beat light with yolks and granulated sugar. Beat whites and when stiff beat in about ½ pound powdered sugar, a little at time, then mix in the balance, as for meringue. Then turn into bowl and lightly mix in the yolks and fold in the flour. Bake in dry pans at 325 degrees. Turn over on bags to let cool. Run knife around the sides and knock out the cakes. Make a soft icing from the grated rind of 1 orange and the juice of 3 oranges, add half water, and sufficient icing-sugar to make a transparent frosting.

Size of pans for 11 ounces of dough: Top inside measure, 8½ inches long, 4½ inches wide; side, 3½ inches high; bottom, 3¾ inches wide. This size cake, iced as directed, is a very good seller. The mixture may be baked in large blocks, dry pans, size 11½x19½x1¾ inches deep with straight sides. Scaled 2¾ to 3 pounds, two pans are put together when

baked, with marshmallow or orange cream. Each pan makes 10 cuts. Bake small pans in 325 degrees, blocks in 325 to 330 degrees.

Sunshine Cakes

One and one-half quarts yolks, 1½ quarts whites, 4 pounds sugar, 3 pounds flour, 2 ounces baking powder, grated rind of 2 lemons. Stir yolks with 3 pounds sugar, add flavor, beat whites, add 1 pound sugar when nearly stiff. Mix like orange cake. Two ounces melted butter improves this mixture. Bake in dry angel cake tins, with a ring of paper in bottom, turn over and let cool. Ice with lemon-flavored cream icing.

Angel Cakes

One pound powdered sugar, 1 pound granulated sugar, 1 quart egg whites, 14 ounces cake flour, 2 ounces cornstarch, ½ ounce pure cream of tartar, vanilla flavor.

Beat whites and add cream of tartar. When nearly firm beat in one-quarter of the sugar, mix in balance as for meringue, then add flour and starch and mix lightly but fully. Bake in 325 to 330 degrees. Bake in dry pans and ice with vanilla. The mixture may also be baked in the pans used for orange cakes. Scale blocks of the size given 2¾ pounds in dough and when baked put two blocks together with marshmallow, ice with vanilla fondant.

The mixture may be varied, making a light sunshine or moonshine cake, by adding from 6 to 12 yolks to the beaten egg whites before adding the flour. Another variety is made by adding from 4 to 8 ounces powdered cocoa, sifted with flour and starch. Frost cake when baked with chocolate, orange, lemon or caramel icing.

Chocolate Sponge Cake

Take 30 egg whites, 36 yolks, 2¼ pounds coarse powdered sugar, ½ ounce cream of tartar, 8 ounces powdered cocoa, ¼ ounce cloves, ½ ounce cinnamon, 4 ounces cornstarch, 1 pound cake flour. Mix and sift together flour, starch, cocoa, spices and ½ pound sugar. Beat up the whites, beat in a handful of the sugar and cream of tartar, then mix in balance of sugar as for meringue. Now draw in the well-

mixed yolks, lastly the flour and chocolate mixture. Bake in dry tins with center tube. Bake and turn on bags to cool. Frost with chocolate.

A variety of this cake may be made by adding nuts, almonds or roasted filberts chopped fine, and ice with chocolate; sprinkle a few chopped nuts on icing.

Butter Sponge Cake, Bowl Mixture

No. 1—3¼ pounds sugar—half powdered, half granulated—1½ pounds butter, 1 quart yolks, 1 quart milk, 3½ pounds cake flour, ½ pound cornstarch, 1½ ounces baking powder, grated rind of 2 lemons. Beat yolks light with 2 pounds of sugar, cream together 1¼ pounds of powdered sugar and butter, add flavor and bring butter cream and yolks together. Add milk, lastly flour, starch and powder sifted together. Bake in sheets in paper-lined tins or in angel cake forms.

No. 2—3 pounds sugar, 1½ pounds butter, 3 pints eggs (30), 1½ pints milk, 3 pounds 14 ounces flour, 6 ounces cornstarch, 2¼ ounces baking powder, vanilla or lemon flavor. Cream shortening light with half of the sugar, beat eggs with balance of sugar, mix and add milk, then flour, starch and baking powder.

SPECIAL LAYER CAKE AND TART MIXTURES

(See also Appendix)

Poundcake mixtures, as well as the white and yellow commercial cake mixtures, may be made into layer cakes or other small cakes sold by the piece or slice. These cakes may be put together in two or three layers, or baked in large sheets or slabs and put together in two or three layers, to be cut into squares. There are many attractive fillings, fruit jams, jellies, butter and mocha creams and icings, and other creams, besides marshmallow, which may be mixed with nut meats, fruits, figs or dates. A very large variety of nut cakes may be made in layers or small cakes. Quite a combination of individual cakes may be made from the light, yellow and dark mixtures, baked in single slabs one inch thick, and the same mixtures may be put together in Neapolitan style, in layers of various colors, with different fillings and icings.

French Gateau Mixtures

No. 1—2½ pounds standard powdered sugar, beaten with 1 pint egg yolks, 1 quart whole eggs; 2½ pounds of butter creamed with 2 pounds of strong cake flour, ½ pound cornstarch. Flavor with mace and grated rind of 2 lemons. Put these mixtures together. Bake in lined pan to make a sheet about two inches thick, in baking heat of about 340 degrees Fahr. The sheets may be cut in six-inch squares, put together with various fillings, top and sides finished in many ways.

No. 2—1 pound butter, 1 pound powdered sugar, 15 eggs, 1¼ pounds cake flour, vanilla or lemon flavor. Cream butter light with 1 pound of flour, beat eggs with sugar, mix both together, add flavor and remaining flour. This mixture, baked in one-inch-thick sheet, in paper-lined frame, is very suitable for small dipped cakes. They cut best when a day old, and may be kept on hand, if well covered, for a number of days.

Gateau or Genoa Slab (for Small Cakes)

No. 3—2 pounds butter, 2 pounds sugar, 16 eggs, scant ½ pint milk, flavor of lemon or mace, 2 pounds cake flour. Use method of mixing previously given, add milk last, bake in one- or two-inch-thick slab in frame. The cakes may be cut or split with a sharp knife and filled with the various fillings suggested.

Genoa Cakes with Fruit

No. 4—1¼ pounds sugar, ¾ pound butter, ½ pound neutral fat, 1½ pints eggs, 1¼ to 1½ pounds fruit or peel, 1 pound 14 ounces cake flour, 1/8 ounce baking powder. Flavor to suit the fruits added. Bake in small round, oval or square forms, the day before using. The cakes may be finished off in many ways. Mixture makes from four to five small loaf cakes. By changing fruit and peel, and using nut meats, a very large variety of cakes can be made from this mixture.

Vienna Tart Mixture, Warm Process

No. 1—1 pound powdered sugar, 30 eggs, ½ pound butter, ½ pound cake flour, ½ pound cornstarch or potato starch.

No. 2—1 pound sugar, 12 eggs, 12 yolks, ½ pound cornstarch, ½ pound flour, 9 ounces butter.

Method: Beat eggs and sugar warm until the mixture shows a creamy thickness and does not run off the beater easily, then continue beating until it cools so that it can be noticed by the feel of the hand on the kettle. If the mixture does not show sufficient firmness it may be returned to the fire and beaten up warm again and then again cold. The flour and starch are then drawn in lightly, followed by the melted and cleared butter. Flavor with mace and lemon.

No. 3—Another Method: Heat 1 pound powdered sugar in the oven; melt 9 ounces butter; beat 22 egg whites stiff, then beat in the hot sugar; add 28 yolks to the meringue, with some lemon flavor; draw in ½ pound of starch and ½ pound cake flour sifted together, and lastly add the melted butter.

Vienna Mixture, Cold Process

No. 1—1 pound powdered sugar, 16 yolks, 15 whites of eggs, ½ pound cornstarch, ½ pound flour, 1 pound melted butter. Flavor with grated rind of lemon and mace.

No. 2—1½ pounds powdered sugar, 20 egg yolks, 12 whites of eggs, 1 pound 2 ounces cake flour, ½ pound melted butter. Flavor.

Method: Beat whites stiff and beat in one-fourth of the sugar; stir yolks lightly with the rest of sugar; mix both together carefully, add flavoring and draw in the sifted flour, and lastly add the melted butter.

Sand Cakes or Sand Torten

Sand cakes are made by the same methods, by the warm or cold process, as the Vienna mixtures just given. Many bakers are using the Vienna mixtures for sand cakes, because a lighter cake can be produced. The regular sand cakes are made with a smaller quantity of eggs, resulting in a more solid cake. The regular sand torte forms are imported. They are made from heavy pressed tin, with corrugated sides and round bottom, usually about 16 inches in diameter and 4 inches deep, with a 5-inch center tube. Many bakers are using a large round tin with straight sides, 11 to 12 inches in

diameter, 3 inches deep, with a 4-inch center tube. For the sand cakes the forms are greased and dusted, or a mixture of 2 ounces of flour with 1 pound of fat is used for greasing the tins, and the cakes are turned out of the forms when baked. Some other bakers line the forms with paper. The well-known angel cake tins and the Turk's head forms are also used for baking these cakes. They are sold whole or by the slice or cut, without being frosted.

No. 1—Heavy mixture: 1 pound powdered sugar, 9 eggs, separated, ½ pound cake flour, ½ pound cornstarch, ½ pound melted butter.

No. 2—Light mixture: 1 pound sugar, 10 ounces cake flour, 6 ounces cornstarch, 15 eggs, 4 to 8 ounces melted butter. Flavor of lemon and mace.

Method: For cold process, separate eggs, stir yolks until light with three-fourths of the sugar; beat whites stiff and beat in one-fourth of sugar; bring both parts together; add flavor; draw in the sifted flour and starch, lastly the melted butter.

For the warm process, beat eggs and sugar warm and cold (see method, Vienna tart mixture), heat and melt the butter; mix sifted flour and starch in egg batter; then add the hot melted butter and fill in the prepared forms. These mixtures require a good heat in baking, the same as sponge cake.

Nut Cake Mixture for Torten

No. 1—½ pound ground walnuts or filberts, ½ pound almond paste rubbed smooth with 4 eggs; add 1 pound powdered sugar and stir until light with 16 yolks of eggs; then add the stiffly beaten whites of 14 eggs and draw in ½ pound cake flour. Bake in layers in medium heat.

No. 2—Rub smooth 1 pound blanched almonds or other nut meats with sufficient water in mortar; add this to 30 yolks, beaten until light with 1 pound sugar; then add the beaten whites of 24 eggs and draw in ½ pound cake flour. Bake in medium heat.

Nut mixtures are made also with chocolate. Some others contain small quantities of butter. They may be varied in

many other ways. Vienna or sponge mixtures may be used, simply adding the nut meats to the finished mixture with the flour.

French Chocolate Almond Cake

Cream ½ pound butter and ½ pound powdered sugar until light; add by degrees 24 yolks; work smooth ½ pound almond paste with 2 eggs and add to creamed sugar and butter; then add 6 ounces powdered cocoa. Beat 12 whites stiff and draw in first mixture; then add 4 ounces cake flour, 2 ounces cornstarch, flavor of vanilla or spices. Bake in medium heat, 320 to 330 degrees Fahr.

Swiss Chocolate Sacher Mixture

No. 1—1 pound melted butter, ½ pound blanched almonds or almond paste, 1 pound powdered sugar, 8 ounces cocoa, 24 yolks, 24 egg whites, 5 ounces sifted cake crumbs, 4 ounces flour and starch.

Method: Rub almonds or paste smooth with a little water; stir yolks until light with three-fourths of the sugar; beat whites stiff with one-fourth of the sugar. Add almond paste to yolks, then the beaten whites, crumbs, flour and cocoa, mix, and lastly add the melted butter.

No. 2—16 yolks, 12 whites, ½ pound butter melted, 6 ounces cocoa, 8 ounces cake flour, ½ pound sugar, vanilla flavor. Mix same as preceding formula.

High-Grade American Tart and Layer Cake Mixtures

No. 1—3 pounds powdered sugar, 1 pound 14 ounces butter, 1 quart yolks, 1¾ pints milk, 2¾ pounds cake flour, ¾ pound cornstarch, the grated rind of 2 lemons, flavor of mace, 1½ ounces cream of tartar, ¾ ounce soda.

Method: Cream until light 2 pounds sugar and butter; beat the yolks until light with 1 pound of sugar; dissolve soda in milk, sift flour, starch and cream of tartar together. Bring butter and sugar cream and beaten eggs and sugar together, add flavor; mix in a handful of flour until smooth; add milk; then balance of flour and mix smooth. Bake in good heat.

This mixture is well adapted for special layers and large

tart cakes. Put together in from three to six thin layers, using any of the various creams, jellies or other fillings. It is especially nice for birthday torten, where a high-grade cake is desired.

No. 2—½ pint of yolks, ½ pint whole eggs beaten light with 1¼ pounds of powdered sugar. Add 4 ounces butter to ½ pint milk, heat together to near boiling point, or about 180 degrees, but do not let boil. Add this to beaten eggs and sugar, mix together lightly, add flavor of lemon or vanilla, then add 1 pound flour—one-half cake flour, one-half bread flour, and ¼ pound cornstarch sifted with ¼ ounce baking powder, and mix smooth but lightly. Bake in layers or sheets in medium heat.

This mixture may be varied by adding nut meats, finely chopped or ground, such as walnuts or filberts, or blanched and browned almonds. The fillings may consist of butter creams or nut creams. Chocolate may be used in the mixture as well as in the fillings. Baked in slabs, these may be split and filled, to be cut in diamonds, squares or other small individual cakes.

Chocolate Cream Cakes

Melt 8 ounces chocolate with 4 ounces butter; cream light 3 pounds sugar, 2½ pounds butter; add by degrees 5 pints of mixed eggs; sift 4½ pounds cake flour with ¾ ounce baking powder, add to egg and butter cream; lastly add the melted chocolate, and finish mixing. Flavor with vanilla, or powdered cinnamon and cloves. Varieties of this cake are made by adding nut meats of different kinds.

Butter Sponge Layer and Tart Cake

Beat 1 quart whole eggs and 1 pint yolks light with 2 pounds sugar, warm. When light add ½ pint hot water, mix lightly; add the grated rind of one lemon; then add ½ pound cornstarch, 2 pounds cake flour and 2/3 ounce baking powder sifted together; mix lightly and add ¾ pound of melted butter.

Good Layer and Sheet Cake

Three pounds powdered sugar; 2 pounds shortening—half butter, half lard; 1 quart eggs; 1 quart milk; 4¾ pounds

cake flour; 2½ ounces baking powder. This makes a good all around mixture for slabs, layers and small loaf cake. Chocolate and nut meats may be added if desired.

Method: Cream sugar and shortening; add eggs in small portions; add a handful of flour after last portion of eggs, also flavor; then add milk in rest of flour and mix smooth. Use for squares, small loaf and individual cakes.

THE FINISHING OF TARTS AND LAYER CAKES

From the given recipes, in connection with the many fillings and icings presented in another chapter, the skillful, inventive workman can devise numerous different cakes, making them taste good and look attractive. The preparation and finishing of the cakes must be done to suit his patrons, as ordered. Too much sweetness in cakes is often disliked. This is a point often disregarded. There are also many bakers who use the rich icings as fillings, where a lighter filling, cream or marshmallow, would be more suitable. A tasty, not too sweet, fruit filling is always appreciated in a rich cake, with fondant icing, and a change of fillings and icings, by the use of different flavors and colors, often brings increased sales.

Nut meats are very popular for finishing cakes. Blanched chopped and browned almonds, filberts and cocoanut are excellent for finishing the sides, which are first covered with a part of the filling used in the cakes, and then covered with the chopped nut meats. Perfect halves of walnuts or pecans, and French fruit glaces are used to decorate the iced top.

Tart cakes are put together in two, three or four layers. Or the cake may be baked in one slab and split in layers after baking. The icing and decoration should always, as far as possible, be in harmony with the fillings and with the flavor and fruit or nuts contained in the cake, or with the name the cake goes by.

When large cakes are to be sold by the cut, or served in slices, it is very handy to have design arranged accordingly. This is best done by dividing the iced top into eight or ten sections, and then drawing double lines to divide each piece from rim to center. Each slice may then be decorated with a scroll, nuts or fruits.

Tins and Forms for Baking Tarts

(See also Appendix, Special Tart Forms and Cases)

Tart layer cakes are best baked in straight-sided tins, from 10 to 12 inches in diameter and having a rim about an inch high. The straight sides are best, because no trimming is required.

For the cakes which are baked two or three inches thick, there are wood-framed square tins and also round tins made in one piece, with a large center tube, as well as rings of various sizes, made of heavy tin, in one piece. A number of rings of different diameter are used, which may be set on pans. There are also rings which open on the side, and which may be set to any diameter desired, a great convenience in making wedding and other cakes that are set together in tiers.

TORTEN

Queen Tart or Torte

Three Vienna bottoms filled, one layer with strawberry jam, one layer with a filling of half almond paste and half currant jelly mixed together. The top is covered with a thin coating of marzipan and decorated with a white and chocolate butter cream, the sides being brushed with butter cream and finished with chopped nuts.

Dresden Torte

Three layers of Vienna or light sand cake mixture, flavored with grated rind of 2 oranges. When baked fill, and coat the top with currant jelly. Let stand for a while, then make a rather stiff macaroon mixture, and with bags and star tube make a lattice over the cake, and also a border. Then put a border of stiff paper around the cake, high enough to reach a little above the top, and set cake on a board in the oven to brown and bake the macaroon lattice and border. When done fill a little more jelly into the spaces, and finish the center of each with firm water icing. Decorate the sides with chopped nuts or otherwise.

Duchess Torte

Three Vienna bottoms filled, one layer with vanilla cream, one layer with pink colored almond cream, the top covered

thinly with marzipan glaced with chocolate. Brush side over with apricot jam and sprinkle thickly with browned and chopped almonds; finish top in white butter cream; decorate with a few cherries.

Mocha Torte

No. 1—Two or three Vienna bottoms, filled with coffee butter cream, glaced with coffee fondant or water icing.

No. 2—One bottom of Vienna mixture with almonds, two bottoms of meringue. Spread first bottom with apricot marmalade, meringue bottom with coffee cream, to which should be added some ground roasted filberts. Cover top and decorate with coffee butter cream, or glace with coffee fondant and decorate with butter cream.

Torte Marguerite

Make a filling of ¼ pound marzipan, ¼ pound sugar rubbed fine with a little water, and mix with ¼ pound currant jelly. Fill three layers of Vienna or other mixture. Glace with pink, rose flavor, and decorate with white and pink almond butter cream by filling both colors in bag with a small star tube, so that mixture comes out in white and pink.

Torte Parisienne

Bake three bottoms of French Gateau mixture, fill one layer with vanilla cream and nougat, and one layer with filling used for Torte Marguerite. Spread top with raspberry jam and cover with thin layer of marzipan. Finish with vanilla fondant and French fruit glaces.

Torte a la Conde

Use Chocolate Almond Cake Mixture (see above), baked in one thick layer. When cold cut in two layers, fill with apricot jam, and glace with chocolate. Top may be decorated in portion style, with sweetened whipped cream or with vanilla butter cream.

Metropolitan Torte

Bake two Vienna bottoms and one nut cake bottom. Fill with the Marguerite filling, mixed with roasted and crushed

filberts. Place nut bottom in the center, and before filling soak well in diluted currant jelly. Finish top same as Torte Parisienne.

Orange or Lemon Cream Torten

These are made in many ways. A Vienna or sponge cake mixture is flavored with grated orange or lemon rind, and the torte is made up in two or three layers filled with orange or lemon cream, or orange-flavored almond paste, or butter cream, or with a combination of these fillings. Similar combinations are made by adding pineapple glaces or preserves, freshly grated cocoanut or candied orange peel. Flavor glacing with rind and fruit juice.

Special Orange Torte

Bake layers of French Gateau or Genoese mixture. Fill with orange or lemon butter, and on top of each layer use layer of thin slices of oranges from which the seeds and pith have been removed. Ice with orange-flavored fondant, and decorate with orange split in the natural sections and dipped in caramel sugar. Fruit glace, or both oranges and fruits, may be employed for decorations.

Almond Torte

Bake bottoms of nut cake mixture No. 2. Fill with almond cream, or diluted marzipan mixture, finish sides with chopped browned almonds, and decorate with almonds or fruit glaces.

Macaroon Torte

No. 1—Make a bottom of fairly firm macaroon paste and dress in paper-lined tin. Make another bottom of the same paste, dressing it with bag and tube on wafer paper, or on a thin short paste bottom. Bake both nicely, spread one bottom with jam or butter cream, place the other layer on top after removing the paper, and decorate with chocolate or other icing.

No. 2—Bake a nicely executed top, dressed on paper with bags and star tube. Loosen paper by wetting the back. Bake one bottom of Vienna or Gateau mixture, fill with raspberry jam, and place the macaroon cover on top. Decorate with royal icing and fruit jelly.

Chocolate Macaroon Torte

Bake a bottom of short paste, and a top of macaroon paste with chocolate. Fill with a good fruit jam, place baked macaroon layer on top, and decorate with jelly and royal icing.

Nut Torten

These are baked in a two or three-inch-thick cake from the given nut cake mixtures, simply iced and sprinkled with nut meats. They are also baked in two or three layers, and filled with various kinds of almond or nut filling.

Nut Fillings

No. 1—½ pound nut paste or ground walnuts or filberts, ½ pound of powdered sugar, mix smooth with sufficient water.

No. 2—½ pound almond paste, ½ pound walnuts or roasted filberts, rubbed smooth with 1 pound sugar and water. These fillings, in conjunction with mocha cream, pastry cream and the fruit fillings, produce quite a variety of fillings for nut and macaroon torten. Chocolate, caramel or vanilla icings are most suitable with nut cakes. The decorations may consist of blanched almonds, walnuts or pecan halves, or filberts, dipped in caramel sugar, and French fruits may be added with royal icing to finish the torte.

Meringue Torte

Bake a fairly thick bottom with a border of almond short paste, or a plain short paste. Cover the baked bottom with raspberry or other good fruit jam. Make a meringue of ½ pint egg whites, 1 pound powdered sugar. Put on a lattice or net work and a good border with bag and tube, dust with sugar, set on board and color nicely in the oven.

French Macaroon Torte

Proceed as for Meringue Torte. Bake and fill bottom. Make a firm fancy macaroon paste, put on a net work and border with star tube; set on board, and bake the macaroon cover to a nice golden color. While hot brush over with a syrup to glace, then finish with royal icing and jelly, or deco-

rate macaroon top with cherry and angelica before baking, then glace and finish.

Alliance Torte

Bake three layers, using chocolate cake, almond cake, and short paste or a white layer cake. Put layers together with yellow apricot, lemon or orange on one layer, raspberry or strawberry on another. Cover top with a soft macaroon paste and put on a board, set in the oven to bake the macaroon paste. Then ice with fondant in three colors, strip or marble fashion.

From the few samples it will be seen that many other fancy tart cakes may be made from fresh fruits in season, baking bottoms and borders, using fresh fruit fillings, with meringue or marshmallow or whipped cream tops, similiar to strawberry or raspberry shortcake. These cakes, if baked in slabs or thick sheets, may be made up into square cakes, or oblongs, frosted on top in one piece or sheet, cut in blocks and frosted on the sides, or finished with chopped nut meats as suggested. Chocolate cakes, white cakes, yellow cakes and spiced cakes may be thus put together in two or three layers. Some white mixtures may be colored pink, and cakes put together in Neapolitan fashion. In fact, an endless variety may be created by the skillful baker. The lower-priced cake mixtures may be used where the trade demands goods of medium quality.

V. MISCELLANEOUS CAKES

(See Appendix for important Additions to Material in this Chapter)

KING OF CAKES—ROYAL CAKES

These cakes are baked in round forms with a large center tube. The larger sizes are also baked in the large ring forms such as are used for butter sponge cake and sand torte. They may also be baked in the long tins used for cream breads. Several methods are used for mixing and finishing the baked cakes. The forms are greased and dusted with flour, or greased and sprinkled thickly with blanched and chopped almonds. When baked they may be left plain and sifted over with vanilla sugar, or they may be iced with fondant and sprinkled with nuts; or some fine cut cherries and nuts and peel may be mixed with the icing; or the cakes may be brushed over with apricot or currant jelly and covered with chopped nuts. The small cakes are sold by the piece, the large cut cakes by the pound.

No. 1—1¼ pounds powdered sugar, 1 pound butter, 28 eggs, separated, 1 pound bread flour, ½ pound cornstarch, 3 ounces sultanas, 2 ounces cherries, 2 ounces citron and orange peel chopped together. Flavor of mace and lemon.

No. 2—25 eggs separated, 1¼ pounds sugar, ½ pound butter, 1¼ pounds bread flour, 12 ounces mixed fruit.

No. 3—24 eggs, 1½ pounds sugar, 1¼ pounds cake flour, 6 ounces cornstarch, 9 ounces butter; flavor with grated rind of one orange, one lemon, and vanilla; 4 ounces sultanas, 4 ounces walnuts, 4 ounces citron chopped and mixed with flour and starch.

Method of Mixing: For No. 1 separate the eggs, cream lightly 1 pound sugar and butter, add the yolks by degrees, also the flavor. Sift flour and starch together. Beat egg whites light and beat in ¼ pound sugar. Add half of the beaten whites to butter cream, mix lightly, and add half of the flour and starch, then draw in the other half of the beaten whites, and add carefully the rest of the flour mixed with the fruit.

For Nos. 2 and 3—Chop the hard butter in the cold flour in small bits, also add the finely cut fruit. Beat egg whites light and mix in the sugar as for meringue; mix yolks with flavor and lightly mix into the egg whites. Lastly draw in the mixed flour and starch containing fruits and butter, mix carefully, and fill into the greased and dusted forms. Bake in about 350 to 375 degrees Fahr. and finish as directed.

Mocha Cream Cakes

(See also Appendix, Mocha Cakes)

3 pounds standard powdered sugar, 2 pounds butter, 1 quart yolks, 1¾ pints milk, 3¾ pounds cake flour, ¾ pound cornstarch, 2½ ounces baking powder, the grated rind of one lemon. Cream butter light with 2 pounds cake flour, beat yolks with 2 pounds of sugar. Add flavor. Dissolve rest of sugar in milk; sift rest of flour and starch with baking powder. Lightly mix flour cream with beaten eggs, add one-third of milk and mix again, add balance of milk, lastly starch and flour with baking powder, and mix fully. Bake in good heat, in sheets, blocks, layers or small individual cakes.

A richer formula, which would also make an attractive mix for French pastry foundations, is as follows:

Cream Layer Cake

3 pounds sugar, 3 pounds butter and lard, 3¾ pints eggs, 4 pounds cake flour, ½ pound cornstarch, ½ ounce baking powder, vanilla flavor. Cream butter with 3 pounds flour and add flavor. Beat sugar into the eggs and add this in portions to creamed flour batter, then add remainder of flour and starch sifted with the baking powder.

This formula requires no milk.

The cakes may be put together with various flavored butter creams or mocha cream, made from 1½ pounds icing sugar, creamed light with ½ pound of white butter, or nut butter and 2 egg whites, 1½ ounces cornstarch. Sift half of the sugar with the starch, cream the other half light with butter, adding egg whites. Use egg beater or machine if making up large quantities. Flavor and color as desired.

A large variety of these cakes may be made by the use of

different flavors. Fruit jams and jelly make a good filling for mocha cream cakes. The sides may be finished with cream and nuts; border and center decorations may be made of the butter cream in various flavors, and centers of French fruit glaces, cherries and angelica are very attractive.

By baking the cakes in pans and frames, allowing about 1½ inches in thickness when baked, nice squares and other small block cakes may be made to be cut and filled. Slices or bars may be made with the long strips of cakes, which should be about 1½ inches wide; have a border of butter cream on each side, filling the center strip with jam or different flavored creams, then cut in bars, using a sharp knife dipped in hot water. Or the sheets may be cut in rounds or ovals, the 1½-inch strips in squares or diamond shaped. Then the sides may be masked with cream, apricot jam or jelly, and rolled in lightly browned cocoanut or almonds. The tops may be decorated in various flavors and colors with butter cream, using a small star tube; candied fruits and half walnuts or pecans, or split almonds, may be placed on the iced tops. A little experience and skill will produce quite a wide variety of these large and small fancy cakes.

Chocolate Mocha Cake

2 pounds powdered sugar, 1 pound 6 ounces butter, 1 pint eggs, ½ pint yolks, 1 pint strong black coffee, 2½ pounds cake flour, ½ pound cornstarch, 1½ ounces baking powder, 5 ounces melted chocolate, 4 to 6 ounces ground walnuts.

Method—Cream sugar and butter lightly, add some of the eggs, then add the melted chocolate, and the remaining eggs by degrees, then add the black coffee, lastly the flour sifted with baking powder. Mix fully and make up in layer cakes. For filling take 1 quart of strong black coffee, 10 ounces sugar, 8 yolks, 3 ounces cornstarch, 2 ounces butter. Set coffee, sugar and butter to boil, mix yolks and starch together, take some of the mixture before it boils and beat in the yolks and starch, and when it boils pour in the starch and yolks, stir and let thicken and take off the fire. Some chopped walnuts or browned and crusted almonds may be used in this cream. Cakes may be made in two or three layers, filled, then iced with

vanilla, caramel, coffee flavored fondant, chocolate or mocha butter cream, and decorated with halves of pecans or walnuts with chopped nuts.

Devil's Food Cake

No. 1—4 pounds sugar, 1½ pounds shortening, 18 eggs, 12 ounces melted chocolate, 1 ounce cinnamon, 3 pints milk, 4 pounds cake flour, 3 ounces baking powder. Mix like other cake, adding chocolate last, and mix well.

No. 2—3½ pounds sugar, 1 pound 6 ounces shortening, 1 pound chocolate, 1 pint yolks, 1 quart buttermilk, 1 quart sweet milk, 1¼ ounces soda, 3½ pounds bread flour; vanilla flavor.

Method—Put sweet milk and chocolate in the oven to melt, stir and add 1 pound of the sugar, dissolve and let cool, adding buttermilk. Cream 2½ pounds sugar lightly with shortening, soda and eggs, add flavor, then chocolate, mix again, and add the flour. Mix well. Bake in medium heat in layers or blocks, put together with marshmallow, ice with chocolate and sprinkle with chopped nuts. The cakes are improved by adding from 4 to 8 ounces ground nut meats.

Tutti Frutti Cake—Prince Henry Layer Cake

2½ pounds sugar, 1 pound butter, 1 pint yolks, ¾ pint molasses, 1 ounce soda, 1½ ounces cream of tartar, 1 quart milk, 1½ ounces mixed spice, 6 ounces currants, 6 ounces sultanas, 6 ounces candied orange and lemon peel, 6 ounces citron chopped very fine, 3½ pounds bread flour. Cream sugar, eggs, shortening, spices and soda add the milk and the finely chopped fruit, then flour sifted with the cream of tartar. Bake in medium oven. For layer cakes fill with maple-flavored cream or butter cream or marshmallow; ice with caramel, coffee or maple icing, sprinkle with chopped nuts. Double mixture makes six blocks 11½x18x1½ inches, wood frame put together as suggested. Each block makes ten cuts.

Florence Cake, White or Yellow

3¼ pounds powdered sugar, 1¼ bounds butter, 1¼ quarts egg whites, 1 quart milk, 3 pounds 9 ounces cake flour, ½

ounce cream of tartar, ¼ ounce soda; vanilla flavor. Sift cream of tartar with flour. Cream 2¼ pounds sugar with butter, beat whites stiff, add 1 pound sugar, mix with butter cream, add milk and soda, also flavor, then fold in the flour.

For yellow mixture, take 1¼ quarts whole eggs, use flour, butter or butter cream method of mixing. Bake in medium heat, 350 degrees Fahr.

Lady Baltimore Cake

Use white Florence cakes or other white layer cake mixture, flavor with rose water. Fill and frost with marshmallow or boiled icing mixed with finely shredded nuts and preserved figs or mixed fruit and nuts. Make up in two or three layers.

Grand Duchess Cake Filling

Mix even parts of finely chopped seeded raisins, figs, citron, walnuts and blanched almonds into a boiled icing or in fondant icing flavored with orange juice. Fill into white layer cakes. Frost top with vanilla fondant and decorate with perfect halves of nuts.

White Duchess Cake, Silver Cake, Marble Cake

1 pound 4 ounces powdered sugar, 1 pound butter, 1 pint egg white, 1 pint milk, 2¼ pounds cake flour, 1½ ounces baking powder. Mix as usual. Bake in 1-pound bread tins, or in paper-lined round tins. For marble cake leave out ½ ounce baking powder and color a part of the white mixture in separate bowl with melted chocolate or cocoa, adding a little milk. Spread some of the chocolate over a thin layer of white mixture in bowl, cover with another thin layer of white, again chocolate and white in alternating colors, now fill mixture carefully in paper-lined bread tins, or in small square wood-lined tins or round angel cake tins, paper lined. Ice in white with chocolate stripes or chocolate with white stripes, marble fashion.

To produce a tri-colored marble cake a part of the white mixture may be colored a delicate pink, alternating with white and chocolate. Marble icing is very simply done; the cake is first iced in white or chocolate and finished with chocolate,

white or pink stripes. The icing and striping must be done quickly, while the icing is soft, so the stripes and body run smooth together. Fill some of the icing used for stripes in a paper cornet and cut off the point, then ice the cake with the opposite colored icing. For round cakes draw circular or spiral lines over the iced cake with opposite color, for square cakes draw straight lines with the icing an even distance apart. Then draw the back of a knife in right angles across the lines, first from one side in even distance apart; then draw the knife between these lines from the opposite side. This produces the effects given in the illustration.

CAKES ILLUSTRATED

Use French Gateau mixture or Genoa Cake mixture (see page 68), or White Cake, Almond Cake, Marble Cake mixture (page 28). Bake in 2-inch-thick sheets or slabs.

No. 1, Walnut Cake

Cut two pieces of cake in 6-inch squares. Put together with vanilla-flavored butter cream mixed with crushed walnuts; mask sides with apricot jam and roll in chopped browned almonds. Ice top with white icing, put border of butter cream around edges, and finish top with perfect halves of walnuts.

No. 2, Coffee or Chocolate Cake

The same as for walnut cake, put together with coffee or chocolate flavored cream. Ice fully on top and sides with coffee or chocolate-flavored fondant, then finish top and sides neatly with royal icing or cream icing. Set on lace paper.

No. 3, Rose Cake, Strawberry or Raspberry Cake

Cut as for walnut cake, and put together with a rose-flavored or fruit-flavored cream, adding a little pink color. Mask sides with hot apricot jam. Then mask sides with white vanilla wafers or cats' tongues (see page 162), made of proper size, and put around to reach about a half inch over the top; tie with pink ribbon. Ice top with pink fondant. Decorate center with a wreath of roses made from pink-colored butter cream.

No. 4, Battenberg Cake

Have some of the cake mixture colored pink, leave balance of cake yellow. When cool cut in about 1-inch squares, 12 inches long, and place them together in alternating colors with apricot jam. Then roll out a sheet of almond paste (See page 112, Marzipan Paste for Cake Covering), about one-quarter inch thick, place the cake over it after covering it with jam to make it stick, roll the cake up in the paste, making sides neat and flat and hide the joining of the sheet. The cake may be left plain, or the edges pinched and crimped, or the top may be finished off with fondant icing and other decorations.

No. 5, Mocha and Rose Cake, Princess Cake

Proceed as for walnut cake. Fill with coffee-flavored cream, mask sides with jam, set sides with white vanilla wafers and tie with pink ribbon. Then decorate top, half with coffee-colored cream, the other with pink-colored cream, using bag and small star tube, as shown in illustration.

No. 6, Tennis Cake

Use Genoa cake with fruit (page 68), add 12 ounces cherries, 4 ounces citron, 4 ounces angelica. Bake in oblong tins holding about 1 pound 2 ounces each. After baking cut top even and lay a square piece of rolled-out almond paste on top, which should be about ½ inch thick. Put

a border of pink cream around, icing center a pale green. Finish center with diamond and write the word Tennis in center. These cakes may be made simple or more elaborate, as price obtained permits.

No. 7, Decorated Layer Cake, Almond Paste Decoration

These two cakes may be made from any good layer cake formula in two or three layers, and put together with various fruit jams. The almond paste used for decorating sides and top may be made like the fancy macaroon paste as given on page 110, using whole eggs in the place of egg whites. Make the paste of piping consistency and use bag and star tube, piping straight lines up on the sides close together. Finish the top with designs as fancy suggests in lattice or scroll fashion. Set the cakes on boards and brown slightly in the oven, then finish with different colors in fondant.

No. 8, Decorated Shortbreads

For formulas see page 151 and Appendix. Weigh into 2-pound pieces, roll out and pinch up as shown. When baked decorate with royal icing or with candied French fruit glaces.

Walnut and Nougat Cakes

Prepare walnut cake as given (see No. 1, Walnut Cake). For nougat cake, use formula for French Gateaux mixture (page 68, No. 2), adding 4 ounces of almond paste to mixture, creaming it in with the butter. Add ¼ ounce baking powder to the flour. Cut the baked cake in suitable sizes, split, and fill with almond butter cream (see page 249).

Ice tops with light chocolate-flavored fondant or white icing, and mask sides with browned chopped almonds, cocoanut or walnuts. When icing is set decorate top with border in two colors of butter cream and pipe the word Nougat in the center. Finish with a scroll. The designs may be varied as fancy suggests.

Combination Layer Cake

Two white layers and one layer of chocolate cake or devil's food cake are put together with chocolate or marshmallow. Ice with boiled icing, and decorate with halves of walnuts on top and sides.

ASSORTED NUT CAKES

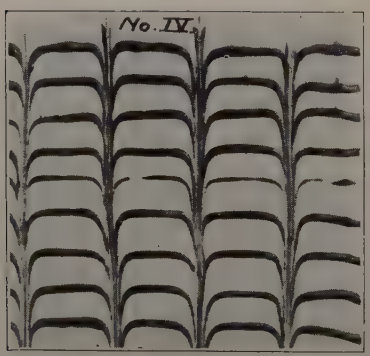
Quite a variety of nut cakes may be made from white or yellow mixtures given. The sizes must be arranged as required. Various sizes of round tins with center tube, small loaf cake tins, may be used for individual cakes sold by the piece; long bread tins may be used for cakes sold by the cut or slice, or the cakes may be baked in wood-framed tins and baked in slabs, or two slabs may be put together and sold by the cut.

Black Walnut Cakes, English Walnut Cakes

2 pounds sugar, 1 pound butter, 10 eggs, 1 pint milk, 2¾ pounds cake flour, 3 ounces ground walnuts, 2 ounces baking powder, flavor of mace and vanilla. Mix as usual, bake in wood-lined and papered pans. A size of pan 12½x20x1¼ inches, lined with ½-inch wood frame, makes 2½ cakes; the mixture of 8 pounds of sugar produces 10 slabs of this size; two slabs put together with marshmallow, iced with vanilla, with nuts sprinkled on top, makes 10 cuts 5¾x3¾ inches.

Pistachio Nut Cakes

Use white Florence cake mixture, flavor orange, add 2 ounces of blanched and cut pistachios for one-fourth of mixture; bake in greased and dusted angel cake tins. Ice a delicate green, flavor with pistachio.



HOW TO DO MARBLE ICING

Brazilian Nut Cake

Use any good white or yellow mixture, add 1 ounce finely cut Brazil nuts to each pound of mixture; bake in papered square or oval tins, or use tins with a center tube. Ice with rose flavored pink icing, mixed with a few shredded nuts.

Pecan Nut Cake, Walnut Cake

Bake in sheets or in frames like black walnut cake, put together with almond cream filling or soft almond paste filling. Cut with sharp knife in large squares or diamonds. The top may be frosted with white vanilla or fondant, decorated with perfect halves, the sides finished with fine cut nut meats, or nuts may be used for a border and the center finished with the nuts by which the cake is known, such as pecan, walnut, filbert, etc. Sultanas, finely cut orange or citron peel, may be added with the nut meats; this forms another pleasing variety.

The nut cakes may be made up in Neapolitan fashion, using chocolate, pink and white layers, adding nut meats to fillings and icings. The cake may also be baked in sheets, three sheets put together iced only on top and sprinkled with chopped nuts, then cut in squares. The small individual cakes may be finished in chocolate, caramel, vanilla or coffee; all these flavors go nicely with nut cake. Some of these cakes are known as Victoria, Princess, Duchess or Florence Nut Cakes.

Golden Rod Cakes

No. 1—Cream 1½ pounds sugar light with 1½ pounds shortening. Beat 1½ pints yolks with 1 pound sugar, add grated rind of orange. Add eggs to sugar and butter cream, mix lightly, then add 1 quart milk, and lastly 3½ pounds cake flour sifted with 2 ounces baking powder. Fill in greased and dusted goldenrod tins and bake in medium heat. Mixture makes 20 cakes. Use the grated rind of orange, half orange juice, half water, and mix with icing sugar to make soft, transparent icing.

No. 2—1½ pounds butter and lard, 2½ pounds sugar, 14 eggs, 1 pint milk, 3½ pounds cake flour, 2 ounces baking powder. Will make 1 dozen cakes.

Lunch Cup Cakes

3 pounds sugar, 2 pounds shortening, 15 eggs, 1 quart milk, 4½ pounds cake flour, 2 ounces cream of tartar, 1 ounce soda, 12 ounces seedless raisins. Mixture makes 11 to 12 dozen large cups. Grease molds rather heavily to make a flat top. Bake in 325 to 340 degrees Fahr. Frost with orange icing.

Orange Cup Cake—Small Individual Cakes

2½ pounds sugar, 1½ pounds shortening, salt, ¾ pint yolks, 1½ pints milk, 3½ pounds cake flour, 2 ounces baking powder, the grated rind of orange. Mix as usual, bake in cups or in paper lined round or oval tins, small angel cake tins, etc.

Vanilla Cup Cakes

No. 1—2 pounds sugar, 1 pound shortening, 10 eggs, 1 quart milk, 4 pounds flour, 4 ounces baking powder, vanilla flavor. Mix makes 12 dozen.

No. 2—1½ pounds sugar, ½ pound lard, 4 eggs, 2½ pounds flour, 1½ pints milk, 2 ounces baking powder, vanilla flavor. Mix makes 8 dozen cups. Both mixtures may be made in small loaf cakes or layer cakes.

Chocolate Cup Cakes

2 pounds sugar, ½ pound shortening, 10 eggs, 1½ pints milk, 4 ounces powdered cocoa or melted chocolate, vanilla or spice flavor, 2½ pounds cake flour, 1½ ounces baking powder. Makes about 9 dozen cup cakes.

Jellied Cup Cakes—Spiced Cups

1 pound sugar, 1 pound compound, 1 pound jelly, creamed together; add 1½ pints eggs in small portions, add 1 ounce cinnamon, 1½ pints molasses, 1½ pints milk, 3¾ pounds cake flour sifted with 2 ounces baking powder. Bake in fairly good heat in well-greased cup cake forms. Vanilla icing.

Spice Cup Cakes

1 pound sugar, 1 pound lard, salt, 1 quart molasses, 1 quart water, 1 ounce soda dissolved in water, 1 ounce mixed spices, 4 pounds cake flour. Mix like gingerbread and bake in cups.

Spice Cup Cakes with Crumbs

1½ pounds sugar, 1½ pounds shortening, 10 eggs, 2 quarts molasses, 2 quarts water, 3 pounds cake crumbs, 1½ ounces soda, 3 ounces cream of tartar, 1½ ounces cloves, 1½ ounces cinnamon, 6½ pounds cake flour. Soak crumbs in water and dissolve soda. Rub sugar, lard and spices together, add eggs and molasses, then water with crumbs and soda, then add flour and mix smooth. Drop in well greased tins. Bake in 350 to 375 degrees. Mixture makes 21 dozen.

For spiced fruit cup cakes 1 pound or more of ground raisins may be added. Chocolate or cocoa adds to flavor.

Drop Cakes

No. 1—2 pounds sugar, 1 pound shortening, ¼ ounce salt, 1 pint eggs, 1 quart milk, 3 pounds cake flour sifted with 2½ ounces baking powder.

No. 2—4 pounds sugar, 1¼ pounds compound, salt, 1 pint eggs, 1 quart milk, 1¼ ounces ammonia, ½ ounce soda dissolved in milk, 4 pounds cake flour, 1 pound bread flour. Mix like cup cake and drop on well greased and flour dusted pans; bake in good oven.

Sponge Drop Cakes

1 pound sugar, 1½ pounds cake flour, 1¼ ounces baking powder, sifted together; put in bowl and make a bay, add 5 eggs, ¾ pint of milk and 2 ounces melted butter, vanilla flavor. Mix well together and dress with bag and plain tube on greased and dusted pans, and bake in medium heat. When cool ice bottom of drops in white, pink or in chocolate. A warm marshmallow filling may be used, colored as desired, and shredded cocoanut sprinkled on icing while soft.

GINGERBREADS, MOLASSES CAKES

Good grades of molasses are rich in sugar. When using molasses in the bakery, as a rule it is dipped out from the top of the barrel, because it is too slow work to draw it from the faucet. When standing in the barrel, the sugar is apt to go to the bottom, making this part richer in sugar than the top part of the syrup. The richer part of the syrup should be

reduced, or less sugar should be used if the formula contains other sugar, otherwise the formula becomes unbalanced, and the excess of sugar causes the cakes to rise and fall in the oven, or become coarse in texture. Rich molasses cake requires careful baking in moderate heat, and in baking the cakes must not be jarred or moved until set. Soft flours should be used, and ginger breads can be made very popular by using good grades of sugar and butter and good neutral fats instead of strong lard.

The flavor of ginger alone is not very popular, and some grades leave a very bitter taste. A spice mixture containing 5 parts ginger, 5 parts cinnamon, 5 parts allspice, 3 parts cloves, 2 parts mace or nutmeg, is a good one to use; 2 parts of coriander or cardamom may be added if this flavor is desired. The spices should be mixed and kept on hand.

Baking soda (carbonate of soda) is used, and is best dissolved in milk or water. A slight addition of salt is desirable with neutral fats.

Large slabs are best baked in frames. It helps to make the cakes bake up evenly. Ovens which hold strong bottom heat are apt to burn the cakes on the bottom, which should be well protected with strong paper. In storing the baked cakes, as they are apt to soften they should not be piled together without double papers between to prevent loss by having them stick together.

Southern Gingerbread

No. 1—1 pound sugar, 1 pound butter and lard, 1 quart molasses, ¼ ounce salt, 8 eggs, 1 pint milk, 1 ounce soda, 3½ pounds soft flour, ¾ ounce mixed spice or ½ ounce allspice, ¼ ounce ginger.

No. 2—¾ pound brown sugar, ¾ pound shortening, salt, 1½ ounces mixed spice, 4 eggs, 1 quart molasses, 1 quart milk, 1 ounce soda, 4 pounds cake flour.

Rub sugar, shortening, soda and spices together, add molasses and mix well, add milk and flour and mix smooth. Mixture will fill pan 18x25 inches, set in wood frame 3 inches high, pan and frame greased and paper-lined.

Eggless Gingerbread

No. 1—¾ pound sugar, ¾ pound shortening, salt, 1½ quarts molasses, 1½ quarts water or milk, 2 ounces soda, 1 to 1½ ounces mixed spices, 5 pounds cake flour. This mixture may also be baked in cup cake forms and a few currants or sultanas may be added or sprinkled on top. Ice or leave plain.

Eggless Gingerbread with Crumbs

No. 2—2 pounds brown sugar, 1½ pounds compound, 1 ounce salt, 1 ounce ginger, 1½ ounces mixed spice, 1 quart molasses, 1 quart or more milk, 3 ounces soda, 2 pounds cake crumbs, 6 pounds cake flour. Soak crumbs in milk. Rub shortening, sugar, soda and spices together, add molasses, then milk with crumbs, and lastly the flour. This makes a rather firm mixture, which may be put on flour-dusted table, scaled in papered pound loaf tins, flattened and washed with egg or with syrup. Bake in about 300 degrees Fahr. Frost or leave plain.

Loaf Gingerbread

2¼ quarts molasses, mixed with 6 eggs; add 1¼ pounds melted shortening; take 1½ quarts of water, add 2¼ ounces soda, ¾ ounce salt, then add 6 pounds soft flour mixed with 1 ounce ginger, ¾ ounce mixed spices. Bake in 1 pound bread tins, greased and paper-lined. Makes 16 loaves.

High Grade Ginger Cakes—Ginger Pound Cake

3¾ pounds sugar, 2 pounds butter, 1 pound compound, 3¾ pints eggs, 1 pint milk, 3 pounds of preserved ginger cut in chips, ½ ounce ginger, ¼ ounce mace, 1½ ounces cream of tartar, ¾ ounce soda, 5¼ pounds cake flour. Cream sugar, spices, butter and eggs, add milk with soda, then flour sifted with cream of tartar; when partly mixed add the ginger, finely cut; then scale out in small tins and bake in pound cake heat.

Raisin Gingerbread

1½ pounds sugar, 1½ pounds shortening, 1 quart eggs, 1 quart molasses, 1 ounce ginger, 1 ounce mixed spices, 1 ounce

soda, ½ pint milk, 3 pounds sultana raisins, 4 pounds cake flour. Bake in small pound loaf tins lined with paper.

Molasses Fruit Loaf

3 pounds sugar, 1½ pounds lard, 15 eggs, 3 quarts molasses, 3 pints water, 1 ounce salt, 6 ounces soda, 3 ounces mixed spice, 2½ pounds mixed fruit, raisins, citron, lemon and orange peel, finely cut; ½ pound cocoanut or nutmeats may be added; 12 pounds cake flour. Fruit and eggs may be reduced for a low-price cake, more water or milk used if flour is strong. Mixture may be used for layer cake, slab cake, small loaf cake or cup cakes, in fact any size cakes may be made. A spiced fruit cake, iced with chocolate and made up with white strips, marble fashion, is a good seller.

Spiced Molasses Cup Cake with Crumbs

2½ pounds cake crumbs, 2 pounds flour, 1 quart molasses, 1¼ quarts milk or water, 1½ ounces cloves and cinnamon, 2 ounces baking soda dissolved in water. Soak crumbs in water, mix with molasses, spices and flour. Fill in well greased cups and bake in medium heat. Ice cup cakes with chocolate.

Crumb Layer Cakes

No. 1—¾ pound sugar, ½ pound lard, 1 ounce mixed spices, ½ ounce soda, 8 eggs, 12 ounces mixed fruit chopped fine, 2 pounds cake crumbs, 1½ pounds cake flour, sufficient milk to mix. Bake in greased and papered layer tins. Put layers together with chocolate or cream fillings or marshmallow. Ice with chocolate or caramel, and sprinkle with a few chopped nuts.

No. 2—½ pound brown sugar, 1¾ pounds shortening, 10 eggs, 1 quart molasses, 2 quarts milk, 3½ pounds cake crumbs, 5 pounds flour, 2 ounces soda, 3 ounces mixed spices, 1 ounce salt, 2 pounds chopped raisins. Bake in layers or large sheets, put together with jellies or marshmallow, ice and cut in bars or in squares. This cake improves when a day old.

Oriental Fruit Crumb Cake

Line round or square cake tins with a plain short paste, and fill about 1 inch deep with this filling: 4 pounds crumbs, 1

pound ground almonds or other nutmeats, 1 pound seeded raisins, ½ pound chopped citron. Cream ½ pounds sugar and ½ pound shortening together, add 1½ pints eggs, add fruit and crumbs and a little milk. Bake like cake. When cold ice with vanilla water icing.

Crumb Tart Cake Fillings

No. 1—1 pound sugar, 1 pound shortening, 1 pound eggs, 1 pound cake crumbs, 2 ounces ground almonds, lemon and almond flavor; a little milk to mix.

No. 2—1 pound sugar, 1 pound butter, 1 pint eggs, 1½ pounds crumbs, ¾ pint milk; lemon or mace flavor. Chocolate or nutmeats may be used. Bake in sheets in pan lined with tart paste or in small tart forms. By using various icings and flavors a variety of fancy crumb cakes may be made.

Molasses Crumb Cake—Washington Cake

Soak 5 pounds crumbs in 5 quarts water, add 4 ounces soda, 1 quart molasses, ½ pound oil or melted lard, ½ ounce salt, 1½ ounces mixed spices, 3 pounds mixed fruit ground fine; then add 7 pounds cake flour and mix well. Bake in large slabs, or in pans lined with a thin rolled pie crust. Ice and cut in squares.

Chop Suey Cake

No. 1—5 pounds cake crumbs, 5¼ pounds flour, 1½ quarts molasses, 3 quarts water, 4 ounces soda, ½ pound chopped nutmeats, 1 pound mince meat, 1 pound brown sugar, ¾ pound shortening.

Chop Suey or Tutti Frutti Cakes

No. 2—1½ pounds brown sugar, ¾ pound lard, 1 quart molasses, 10 eggs, 1 ounce mixed spice, 3 pounds cake crumbs soaked in 5 pints water, 2½ ounces soda dissolved in 1 pint of water, 4 pounds cake flour, 1 pound or less of chopped nutmeats, 1 pound seedless raisins. Mix like other crumb cake, bake in large pans greased and dusted, or lined with tart or pie paste, or in muffin cups.

Mixture No. 2 is also baked in oval rings, which should be

well greased and dusted with flour, set on a well greased pan. Use a size of oval ring 3½ inches long and 1½ inches wide, 1 inch high. Mixture makes thirteen dozen cakes.

Crumb Cake, Fruit or Cup Cake

¾ pound cake crumbs, ¾ pound compound, 1¼ quarts molasses, 1 quart water, 2 eggs (may be omitted), 1 ounce soda, 1 pound small raisins or currants, 3½ pounds flour, cinnamon, vanilla or lemon and a little vinegar. This may be baked in sheets. For fruit and cup cake add a little more flour.

WINE CAKE MIXTURES

No. 1—6 pounds sugar, 3½ pounds shortening, 2 quarts eggs, salt, 2 quarts milk, 9½ pounds cake flour, 6 ounces baking powder, flavor of mace, lemon or vanilla.

No. 2—4 pounds sugar, 2 pounds shortening, 1 ounce salt, 1 quart eggs, 2 quarts milk, 6½ pounds cake flour, 6 ounces baking powder.

No. 3—5 pounds sugar, 2½ pounds shortening, salt, 3 pints eggs, 2 quarts milk, 8 pounds cake flour, 4 ounces baking powder.

No. 4—3 pounds sugar, 1 pound butter, 8 eggs, 3 pints milk, 5 pounds flour, 4 ounces baking powder.

Wine cake mixtures may be used for larger block cake and mixed by either method of mixing. They are also made in small loaf tins, baked in papered pound-loaf tins.

Layer Cakes

No. 1—3 pounds powdered sugar, 1¼ pounds butter and compound, 1 quart eggs, 1 quart milk, 4 pounds flour, 3 ounces baking powder.

No. 2—10 pounds sugar, half powdered, half granulated, 4 pounds compound, 1½ ounces salt, 1 pint yolks, 2 quarts whole eggs, 3 quarts milk, vanilla flavor, 3 pounds bread flour, 8 pounds cake flour, 10 ounces baking powder (made from cream powder and soda). Mix like other cakes, beat up light in the final mixing. Mix makes 63 9-ounce layers or 21 3-layer cakes.

Yellow Slab Cake

No. 3—Seven and one-half pounds sugar, 3 pounds shortening, 1½ ounces salt, 2 quarts mixed eggs, 2¼ quarts milk, 2 pounds bread flour, 6 pounds cake flour, 7½ ounces baking powder. Makes six pans 19x25x1. By adding 8 ounces melted chocolate to one-third of mixture, and placing three sheets together, chocolate layer in center, mixture may be used for Neapolitan blocks. Jelly, cream, marshmallow or other combinations may be used for filling. Frost top plain white, or sprinkle with a few nuts or cocoanut; cut each block in 18 cuts.

Low Priced Yellow Layer Cakes

No. 1—Seven pounds sugar, 1½ pounds shortening, 1 quart eggs, 2 quarts milk, 8½ pounds cake flour, 8 ounces baking powder.

Sponge Layer Cake, Sponge Roll

No. 2—Rub 4 pounds sifted light brown sugar with 1 quart eggs and beat well, then add 3 pints of milk, 6½ pounds cake flour sifted with 6 ounces baking powder. Bake in well-greased papered tins dusted with flour. This mixture may also be used for a plain jelly roll, rolled while hot.

Formula for Loaf Cake, Wine Cake, Layer Cake, Cup Cake

Three pounds sugar, 1½ pounds butter and lard, 1½ ounces salt, 1½ pints (15) eggs, 1 quart milk, 4½ pounds cake flour, 3 ounces baking powder, flavoring mace or vanilla. Mix as usual. To bake several kinds of cake from same mixture, mix and put large cake in oven first with damper open, next the layers, then drop out the cup cakes, put in the oven and shut dampers. With an oven heat of 350 to 400 degrees and a little practice the variety of cakes may be baked in the same baking heat by using the damper and oven door for regulating. Close watching and practice make for success.

STRAWBERRY SHORTCAKE

(See also Appendix, Strawberry Shortcakes and Other Fresh Fruit Specialties)

Shortcakes may be made in large sheets, using the ordinary size baking pans, and two thin sheets, when baked, may

be put together with a thin layer of meringue or marshmallow covered with berries. The bottom layer is best made a little thicker, so the juice of the fruit does not soak quite through. Sometimes another layer of berries is put on the top sheet and covered with meringue and cut in squares or portions, where the price can be obtained; but the top is usually left plain or covered with a little sugar or meringue, and a good size berry is put in the center of each portion for decoration. The various sizes of layer cake tins are also used. The layers may be baked thick and split in halves, or two thin layers may be put together with berries between them. Two or three layers are thus put together, and prices are charged accordingly. The cakes may be sold by the piece or slice. If berries are high priced, more meringue or marshmallow and less berries may be used; large berries are best cut in halves.

Some bakers make a single sheet, rather thick, cover this with a thin layer of meringue, berries on top of meringue, and put a lattice of meringue over the berries, or put a full layer of meringue on top of berries. Dust with sugar, set pan on thick board, and let brown in the oven. If divided in portions or cuts a ring of meringue may be placed in the center of each portion, and after baking a good-looking berry is placed in this ring for decoration.

These cakes may be made from any plain sponge or sheet cake mixture. Other shortcakes are made similar to a rich tea-biscuit mixture, which is very popular.

Progressive bakers use other fresh fruits, ripe peaches raspberries, blackberries, also preserved sliced peaches, for special cakes. Meringues may be made by covering a baked sheet of cakes with jelly or preserves, cover this with a thin layer of pastry cream and top off with a lattice or a full layer of meringue which may be cut in portions in similar fashion suggested for strawberry shortcakes. This makes a fine selling line of cakes for the bakery lunchroom.

Shortcake—Biscuit Mixture

No. 1—Rub ½ pound butter, ¾ pound sugar and ½ pint eggs together, add 1 quart milk, and 4 pounds cake flour sifted

with 4 ounces baking powder. Make up in layers or sheets as desired.

No. 2—Two and one-fourth pounds sugar, 1½ pounds butter, 12 eggs, a good pint of milk, 3 pounds cake flour, 1 ounce baking powder. Bake in layers or sheets and finish as directed.

(See also Appendix, Shortcake, Biscuit Mixture)

Lincoln or Washington Crumb Cakes or Pie

Take 5 pounds crumbs, half roll, half cake crumbs, soak in 4 quarts water and break up good; add 1 pint molasses, 5 pounds seeded raisins, and 3 to 4 ounces mixed spices. Let this soak over night. Roll out a bottom from pie crust and put in cake pan with high rims, 18x25x2. Fill in the mixture and cover with a layer of top crust. Prick with fork, egg wash and bake in medium oven for 45 to 50 minutes. Cut in squares when cold.

Low-Priced Cakes for Large Institutions

Twenty-five pounds sugar, 10 pounds lard, 1 gallon condensed milk, 3½ gallons water (or 4½ gallons sweet milk), 48 pounds flour, 3 pounds baking powder, 2 pounds jelly. The jelly is added to keep cakes moist. Mix may be used for sheet cake or cup cakes.

Low-Priced Jelly Roll, Bowl Mixture

Four pounds sugar, 1 quart eggs or yolks, 2 quarts milk, 4 to 6 ounces melted lard, 6 pounds cake flour, 5 ounces baking powder. Flavor as desired. Mix makes four thick rolls. Bake in not too hot oven. Roll while hot.

Low-Priced Fruit Cake

Two quarts water, 2 pounds brown sugar, 1 pound shortening, 2½ pounds raisins, 4 pounds bread flour, ½ pint molasses, cinnamon, ginger, allspice. Cook water, shortening and raisins, let cool, then add flour, spices and molasses. Bake in small single bread pans in medium oven. Makes 20 small cakes.

VI. MAKING PASTES

(See Appendix for important Additions to Material in this Chapter)

The making of a perfect puff paste is an art which may only be learned by close observation and constant practice. The materials should be cold and the paste should be worked up in a cool place. The butter or other fats used should be tough and free from salt. Very salty butter should be rubbed in cold water to remove the salt and the water should be kneaded out. Dough and butter should be of the same consistency. If a softer variety of butter is used, the dough should be in harmony with the butter. The flour should be a good first patent spring or hard winter wheat flour or a blend of one-third cake flour, two-thirds bread flour. A strong flour adds to the keeping qualities, but if too strong a blend of soft and hard flour is preferable. The addition of one egg for each pound of flour adds to the lifting power, and by adding a little cream of tartar, or vinegar, the gluten becomes more elastic, which is said to improve the paste. Salt in the butter retards, prevents the puff paste from rising high in baking, but a little salt added to dough, especially when using a neutral fat, adds to the flavor.

A special pastry butterine is made by different firms which is ideal for making puff paste, but as this product lacks the flavor of butter, some butter should be used to supply the lack. In places where large quantities of pastry are made it is the practice to mix butter and pastry butterine together in various proportions in the cake machine or dough mixer and use this blend in the making of puff paste, pie paste and Swedish or Danish pastries as required. For the high-grade puff paste, it is usual to take one pound of butter for each pound of flour. But it has been found that less butter produces a less frail structure, which is not so easily broken. Fourteen ounces of butter, or even less when using butterine only (which is richer in fat), makes a slightly less rich paste, but the rolling in of the butter is more easily accomplished and the same lightness is produced.

PUFF PASTES

No. 1—4 pounds flour, 3½ pounds butter, 2 to 4 eggs, ½ ounce cream of tartar or the juice of one lemon, a scant quart of iced water.

No. 2—4 pounds flour, ½ pound butter, 2¾ pounds pastry butterine, a little vinegar, a scant quart of cold water.

No. 3—4 pounds flour, 3 pounds pastry butterine, ½ ounce cream of tartar, 1 scant quart of water.

The method of working is practically the same for the three formulas given. Rub 8 ounces of the fat in the flour and mix into a smooth dough, slightly tighter than the butter, because the dough will soften by laying. Work it smooth and form in a square, cover with a cloth and let the dough lose its spring for half an hour or more in a cool place. To begin the rolling in of the butter, dust the table and dough with flour and roll dough into a long square three times as long as wide and about one-half inch thick. Place the butter evenly over two-thirds of the dough, then fold the bare part of dough over half of the butter, then the butter part over on top of the dough. This forms a square of three layers of dough with two layers of butter between. Press down the sides of the dough to inclose the butter on all sides, and begin rolling. Lift the whole piece around lengthwise, dust again with flour, and roll out carefully without too much pressure to an oblong about one-fourth inch thick; brush off any surplus of flour and fold in three. Let dough rest and keep dough covered between rollings to prevent crusting. Give two more rollings and foldings in three, give a rest, and then two more turns. This finishes the paste. Five turns or foldings are usually given for butterine, but practice together with observation will determine if one more turn or only a folding in two is required to finish the paste. As a rule, if the butter runs out in baking one more half turn may be given. But if the paste bakes out too tight or heavy, like scrap paste, it has been overworked and should have had one turn less. Running out of butter in baking may also be caused by oily butter breaking through the paste in rolling or the paste getting too warm between the turns, which softens the butter. Another trouble is caused by the butter getting

too hard if the paste stands too long on ice before the rollings are finished. The hard butter will break through the softer dough. After the rollings are finished the paste is benefited by standing on the ice, and is better to cut out. If not quite certain that the paste has been rolled sufficiently, a small piece of the rolled-in paste may be baked to test it.

The rests between the rollings are given to prevent the paste from shrinking. If the rolling and folding were continued without intermissions the dough would become tougher than the butter and shrink in baking. For the same reason, when the pastries are cut out and set on the pans, a little time must be given on the pan to recover from the effects of the rolling. This assists and helps to make the goods bake up without shrinking. Pastries to rise high and evenly should have sharp-cut edges; dull knives or cutters push the layers of paste into each other and prevent even rising. When cutting out patties or tarts it is best to turn them upside down on the wet pans. This moderates the effects of the pressure. In washing pastries with egg, care must be exercised so the wash does not run down on the cut sides because this would prevent the even rising. All these little details must be observed in the making of puff paste goods. It may happen that it is necessary to use a soft grade of butter, which is difficult to roll in. About 4 ounces of flour may be worked into the soft butter to toughen it, and 2 ounces of the mixed butter may be rubbed in the ¾ pound of flour and the pound of mixed butter rolled in as usual.

Quickly Made Puff Paste

Chop from ¾ to 1 pound hard butter into 1 pound cold flour, to form small lumps; then sprinkle cold water over, barely enough to mix, shake it up without working, press together and put on flour-dusted slab or table. Pass rolling pin over and fold into a square. Then roll out and fold in three, the same as regular puff paste, giving five turns. The same mixture is made by adding 1 ounce baking powder, or ½ ounce cream of tartar or cream powder, and ¼ ounce soda, sifting it in the flour, or dusting it in with some flour between the rollings.

To Use the Trimmings of Puff Paste

Trimmings are rolled together and may be used for goods which do not require to rise high, such as linings for tarts, for bottoms or slices, etc., but they may be made into good paste and reconstructed by rolling the paste into one large square and rolling in about 4 ounces butter, divided into small bits, for each pound of scraps. Give only a couple of foldings. From two to three times is sufficient.

It should be kept in mind that puff paste is at its best when freshly made. If a dough is a day or two old it loses lifting power and does not rise so high in baking. If more puff-paste is made at one time than can be used the same day, it is better to divide the paste in two parts, and not finish the left over part entirely, giving the last two or three foldings the next morning before using. This keeps the layers of butter and dough separated and if put in a cool place it will keep in good condition.

Baking of Puff Pastry

The baking heat varies. Very small goods require a quicker heat than larger pieces, and a good solid bread heat, even but not flashy, is best for the average goods. If the heat is too strong the crust is formed too quickly, not giving sufficient time for the paste to rise. This is especially so in the baking of patty shells. The large patties, known as vol-au-vents, require very careful baking. Cream slices or cream rolls require to be baked crisp, and must be baked in a slower heat; too quick baking would leave a layer of only half-baked paste in the center, which is not desirable.

THE MAKING OF PIE DOUGHS

In the making of pie crusts the same rules hold good as in making puff paste. Have the flour, shortening and water cold, and mix and work up the paste in a cool place. Very strong flours, used for bread making, are not adapted for a good pie dough. Strong flours require more shortening and make a tough eating crust. Use a good soft winter wheat patent flour; if flour is too soft and heavy a little bread flour

may be added. For shortening, a good firm leaf lard or other firm shortening produces the best crust. A little butter added gives flavor, but is very little used in pie doughs. As lard and other shortenings contain no salt, some salt must be added to bring out the flavor and make a tasty crust. The salt may be sifted into the flour or added to the water used for mixing. It is well to ascertain the proper quantity of water required for mixing. This prevents overmixing, and may be easily found by close observation. This is the best method of obtaining uniform pie crust. Much depends on skill in mixing. Two kinds of crust, top and bottom crust, of different richness, are used. Bottom crust is made slightly softer and less rich; too rich a bottom crust is apt to become soggy in baking. For open pies, for which the bottom is baked before the filling is put in, such as lemon pies or cream pies, the crust is made slightly richer than for fruit pie bottoms.

The Mixing of Pie Crusts

Have lard cold and firm, add to the sifted flour and break the lard in small bits, then flatten the pieces of fat with the flour between the hands in thin leaves. Do not rub much, rather squeeze or press, and shake the fat and flour together, then add the water and rather shake the ingredients together, so flour, water and shortening will hold together. Then throw on flour-dusted table, press flat with the hands, and fold sides to form a square, cover and let rest in ice box over night or until it hardens. Pieces of the proper size to make one cover should be cut or broken off, to make as little scrap as possible. Bottom crusts are usually made a little softer, but should not be over-mixed and toughened. Large quantities of pie dough are best mixed in dough mixer, but overmixing should be avoided, and it is better to divide large mixtures in several batches if mixing in machine.

Pie Paste—Top Crust

No. 1—5 pounds flour, 3 pounds lard, ½ pound butter, 1 ounce salt, 1 quart water.

No. 2—5 pounds flour, 2 pounds lard, 1 pound pastry butterine, 2 ounces salt, 1 quart water.

No. 3—5 pounds flour, 2¾ pounds pastry butterine or compound, 3 ounces salt, a good quart water.

Pie Paste—Bottom Crust

5 pounds flour, from 2 to 2½ pounds lard or compound, 2½ ounces salt; about 1¼ quarts water is used, according to quality desired.

Custard Pie Bottom

Three pounds flour, 1 pound shortening, 1 ounce sugar, a little salt. Rub shortening, salt and sugar into the flour, then mix with cold milk or water into a not too soft paste. A couple of yolks may be added for tart paste or when the rim is pinched up for decoration. This crust may also be used for baked bottoms.

To obtain a nicely baked bottom for soft pies, roll bottom out slightly thicker than for fruit pies, trim the sides and let stand for half an hour before baking. This prevents shrinking. Dust with a little flour and place an empty pie tin with clean bottom on top of the paste. Put the bottoms in the oven and bake. When the paste which shows between the two tins begins to color, the top tin may be removed and the baking finished.

Paste for Cream Puffs, Etc.

Cream puffs are made according to different standards of quality, but the most important part is the preparing of the paste, the proper scalding. In the cooking of the paste, put the water, hot water if handy, with the shortening on the fire. See that the fat is melted and let come to a good boil. Then stir in the sifted flour with the spatula or a strong egg-beater. Put the paste in mixing bowl or machine and work in the eggs by degrees, beating the mixture well between each addition. It is best to stir mixture a little to remove the extreme heat so as not to cook the eggs, but the paste must be hot while working in the eggs. Stir in the first part of eggs with spatula or beater and when cool enough finish by hand. More or less eggs are required to bring the mixture to the proper consistency. A too soft mixture causes

very thin bottoms and makes a rather frail puff. Too firm a mixture makes them small. Some bakers drop out the puffs by hand, by squeezing the mixture out over the thumb and forefinger, and cutting off with the forefinger of the other hand; others use the bag and tube. The pans should be very lightly greased and dusted with flour. Washing the tops of cream puffs with egg wash before baking gives a pretty crack and color, but they may be baked without washing. Ammonia is used in puffs to produce a better crack. An excess of ammonia produces the contrary effect. Good puffs can be made without it, but a little ammonia is recommended.

The mixing and panning of the puffs should be done quickly, in as short a time as possible, to get the puffs in the oven while the mixture is still warm, because when the puffs cool—and depending on the humidity of atmosphere—a thin crust forms, preventing proper expansion in baking. Eclairs are often made and let stand in the shop for a while so a thin crust forms; this produces a smooth top.

The baking requires a good heat, but the oven should not be too hot or flashy; the flash heat will cause caps. A good but steady heat should be used and the oven door left open until the puffs are up; if too hot the damper may be drawn. If the oven is too cool a small puff results. The formulas used for puffs may also be used for eclairs, and the ammonia left out, to secure a smooth top, because the eclairs are iced, while the puffs are sold with a little powdered sugar sifted over.

Cream Puffs

No. 1—1¼ pounds bread flour, 1 pound lard, 1 quart water, about 24 eggs, ¼ ounce ammonia. Mix as directed, add a little milk if required, add the finely powdered ammonia fast, and mix well. Leave out the ammonia for eclairs. If both puffs and eclairs are made from the same mixture, finish mixture and set up the eclairs with bag and plain tube on very lightly greased pans, not dusted with flour. For the puffs add the ammonia, and drop puffs on dusted pans. Mixture makes 8 dozen large puffs, or 9 to 9½ dozen eclairs.

No. 2—1 quart water, 1 pound lard, a pinch of salt, 1½

pounds flour—half spring, half winter—pint of milk, 1 quart eggs. Add the milk to the hot flour paste in kettle; after cooking the paste, put mixture in bowl and work in the eggs; beat smooth and drop out on dusted pans.

No. 3—1 quart water, 1 pound shortening, 1½ pounds strong flour, 16 eggs, ½ ounce ammonia, milk to mix smooth.

No. 4—1 pint milk, 1 pint water, 12 ounces butter and lard, 1 pound bread flour, 12 eggs to mix smooth. Boil milk and water with shortening, then add the flour. This makes a rather soft paste before the eggs are added, but gets slightly stiffer when the eggs are worked in.

French Fried Cake, Cruller or Spritz Kuchen

No. 1—¾ pound butter or lard, 2 ounces sugar, 1½ pints water, 1¼ pounds bread flour, 15 eggs.

St. Honore Tart Paste for Borders

No. 2—¾ pound shortening, 1½ pints milk, 1 pound cake flour, about 1 pint eggs—half yolks, half whole eggs, to make a soft mixture which may be dressed up with bag and star tube so it holds its shape.

The cruller paste, as well as the tart paste, is mixed the same as cream puff paste.

MERINGUE PASTES

Meringue enters often in the ordinary work and is used in many ways, for covering pies, making small fancy tarts, meringue shells, kisses, etc. Meringues are made very simply of beaten egg whites and sugar and are not difficult to make if care is used. All the utensils must be entirely free from grease or any kind of fat, because a spot of grease is apt to spoil the whole mixture. It is well to have a special beater and kettle for beating eggs or meringue, and care should be taken that the sugar is absolutely clean. The egg whites must be free from yolks. A medium grade of not too fine standard powdered sugar is considered best for the ordinary meringue.

No. 1—Light Cold Meringue is used for covering pies and tarts and sugar is used in various proportions. Some bakers

figure an ounce of sugar for every egg white, others use from ¾ pound to 1½ pounds sugar for each pint of egg whites, and these variations make a more or less strong meringue.

Standard Cold Meringue Paste

No. 2—1 quart egg whites, 6 pounds powdered sugar or 2 pounds granulated sugar and 4 pounds powdered sugar, ½ teaspoonful cream of tartar. Beat up the egg whites in machine or by hand, have the egg whites cold, the sugar dry and sifted. Beat slowly at the start and increase the speed. When the whites get firm, add a little sugar at a time and gradually beat in half of the sugar and cream of tartar. Add flavoring and draw in the other half of the sugar, using the hand or spatula. Avoid stirring and overmixing, which would soften the paste. If color is added this should be done before the balance of sugar is mixed in. This meringue is used for shells, Easter eggs, small pyramids and many other varieties.

Hot Meringue Paste

No. 3—1 quart egg whites, 2 pounds granulated sugar, 2 pounds powdered sugar, ½ teaspoonful cream of tartar. Put egg whites and granulated sugar in kettle, set in hot water bath, stir until it feels quite hot to the fingers, then put in machine and beat up on good speed until the mixture stands up well, add flavor and take off the machine, carefully draw in the powdered sugar. This meringue may be used for most all kinds of work, except fancy kisses, in which case 3 pounds sugar should be beaten in and 3 pounds mixed in.

Hot Meringue Paste

No. 4—Sift 2½ pounds powdered sugar onto heavy paper and set on pan in the oven to get hot, then beat sugar and 1 pint egg whites in machine until it stands up well; flavor to suit.

Light Boiled Meringue Paste

No. 5—Boil 2½ pounds granulated sugar, 1 pint water, to 240 degrees, beat light 1 pint egg whites, and by degrees

beat in ½ pound powdered sugar, then add the boiled hot syrup in a thin stream, beating constantly, and beat until cool.

Heavy Boiled Meringue Paste

No. 6—1 pint egg whites, 3¼ pounds granulated sugar, 1 pint water, ½ pound powdered sugar. Boil granulated sugar and water to 240 degrees. Beat egg whites stiff and add powdered sugar, and finish like No. 5.

The hot meringue, also the boiled meringue, are also known as Italian or French meringues.

Gum Paste, Tragacanth Paste, Pastilage

Put 2 ounces gum tragacanth in ½ pint cold water, cover and let stand in a warm place for about two days. When the gum has absorbed all the water, press it through a cloth or sieve. Mix with 1 pound icing sugar and work smooth. Put away in a jar and cover with a damp cloth. If the paste is to be used for lozenges, work in 2 pounds icing sugar with flavor and color to suit. For ornamental work, add starch in the same proportion as sugar. This makes a pliable, elastic paste, which can easily be molded in any shape or pressed in molds for figure work. It may be colored in any shade. A little bluing may be added to improve the white color. If the paste is too firm it may be softened by mixing starch and water to a soft paste and adding it, or some glucose may be worked in.

Croquante Paste

Mix 1 pound icing sugar, 2 pounds flour, and 2 ounces butter with sufficient egg whites into a smooth, workable paste. This paste may be used to make baskets and other ornaments which require a foundation. It keeps its shape well when properly baked.

MACAROON PASTES

(See also Appendix, Ideas for Small Cakes)

Macaroons are today made from ready-made almond paste, which is more reliable and saves the labor of blanching and grinding the almonds. The old-fashioned way is to take 1 pound blanched almonds, rub or grind them in mortar with

some egg whites, then add 2 pounds coarse powdered sugar and make into a workable paste with more egg whites. The prepared almond paste contains sugar, and the rule is to take 1 pound of the ready-made paste, 1 pound coarse powdered sugar—or half granulated, half powdered sugar—and mix with sufficient egg whites to a paste which can be dressed up with bag and tube.

In the mixing, grease must be avoided. The paste is best mixed if cut in thin shavings, then working in the egg whites in small portions, then adding the sugar. For plain macaroons the paste should not be too soft; this causes macaroons to bake up hollow. Also, if too much sugar is used, the bottom will break in when the cakes are removed from the paper. A temperature of 280 to 300 degrees is about right. Regulate the heat by opening the door, but not the damper, when baking the macaroons. If using thin pans, better use double paper under the macaroons, or bake them on double pans, especially if bottom heat is stronger than top heat. Thick, heavy pans are best for baking.

Plain Macaroon Paste

Take 2½ pounds almond paste, 1 pint egg whites, 2½ pounds sugar—half granulated, half powdered sugar. Mix smooth with half of the egg whites, work in the sugar and add balance of egg whites and work in well. The mixture should be just right to stand without running flat. Use a plain ⅝-inch tube and dress on paper about the size of a quarter of a dollar. When dropped out the little point in the center may be pressed down, by using a wet cloth, before baking. It is best to bake the macaroons as soon as possible after they are set on the paper; if they cannot be baked at once keep them out of drafts to prevent crusting. When baked and cool, turn over on the table, wet the paper with a brush, let lay a minute, then turn over and take off the macaroons. It is the custom to put two macaroons together, and pile them in symmetrical order in pyramid fashion for sale.

Fancy Macaroon Paste

One and one-half pounds almond paste, ½ pint or more egg whites, 1 pound 10 ounces standard powdered sugar,

2 ounces flour. Flavor with grated rind of lemon or orange, or some powdered cinnamon. Work the paste smooth as given for plain macaroons, with egg whites, add sugar and flavor. The mixture should be soft enough so it can be dressed with bag and star tube in various shapes. The paste may be used cold, but by warming the mixture it is softened and is easier to use, and dries more quickly. This paste is used for decorative borders on large cakes and tarts, and it may be used for making large pyramids from scrolls baked of the same paste, by adding 4 ounces more flour, which produces a more solid cake. The fancy macaroons, also larger scrolls for decorative pieces, may be glaced with a gum wash which dries quickly. This is made as follows:

Glazing for Macaroons

Mix 1 pound finely crushed white gum arabic with 3 ounces sugar, the juice of half a lemon and 1 pint of cold water; let stand for 36 hours. Stir and warm to dissolve, then strain and keep bottled in covered jar; apply with a brush.

SHORT PASTES FOR LARGE AND SMALL TARTS

Confectioners' Short Pastes

No. 1—3 pounds soft flour, 2 pounds butter, 1 pound powdered sugar, 4 eggs.

No. 2—3 pounds soft flour, 1 pound butter, 1 pound sugar, 4 eggs, ¼ pint milk.

No. 3—3 pounds flour, 1 pound butter, 1¼ pounds sugar, 9 eggs, ¼ ounce powdered ammonia, flavor of mace, lemon and almonds.

No. 4—3 pounds flour, ½ pound compound, ½ pound sugar, 1 ounce baking powder, 3½ gills water.

Almond Short Paste

No. 1—2 pounds soft flour, 1¼ pounds butter, 1 pound powdered sugar, ¾ pound ground almonds or almond paste, 6 whole eggs, 4 yolks, grated rind of lemon; flavor with vanilla, ground cinnamon or almond.

Method: Work sugar and butter together in a cool place;

add eggs, almonds and flour, work together, and allow mixture to cool and stiffen. A pinch of powdered ammonia may be added to short paste if a lighter mixture is desired.

No. 2—2½ pounds cake flour, ½ pound butter, ½ pound neutral fat, 1 pound sugar, ½ pound almond paste, 2 eggs, 1/3 ounce ammonia.

Method: Rub almond paste smooth with eggs; add sugar and butter, rub together; add ammonia and flavor; then add flour and sufficient cold water to make a smooth paste.

The other short pastes are best made by first rubbing the flour and shortening well together; then make a bay in center, put in the sugar and eggs, add flavor, mix, and work in the flour.

Marzipan Paste for Cake Covering

Work together 1 pound almond paste, 1 pound icing sugar and sufficient egg white to make mixture of such consistency that it can be rolled out very thin. Flavor with orange or vanilla. Another method is to work in 1 pound of fondant.

Marzipan Paste of Ground Almonds

Take 1¾ pounds blanched sweet almonds, 4 ounces bitter almonds, and grind to a fine paste. Put this paste into a kettle on the fire with 1 pound powdered sugar, and stir until it is smooth and does not stick to the finger. This may be worked with more sugar into a smooth, pliable paste, flavored and colored to suit. It may be mixed with fondant in place of the sugar and molded into any shape. If paste hardens it may be made pliable with a little syrup or glucose. This paste may be used in many ways.

Almond or Marzipan Paste for Decorative Use

A firm paste may be made by softening 1 pound almond paste with 2 egg whites, 2 ounces glucose. Then work in sufficient powdered sugar to make it of the firmness required. The paste may be cut and shaped in any form, for making bars, wheels or forms of any kind used for window displays or cake tops. Small fruits may be modeled, the coloring material being mixed with the paste. For imitating fruits the

cheeks are tinted with dry powder color, mixed with a little starch and applied with a wad of cotton.

PATTY SHELLS AND TART CASES

(See also Appendix, Special Tart Forms and Cases)

Patty shells are served with fillings of oysters or meats, and they may also be used for filling with creams and pre-

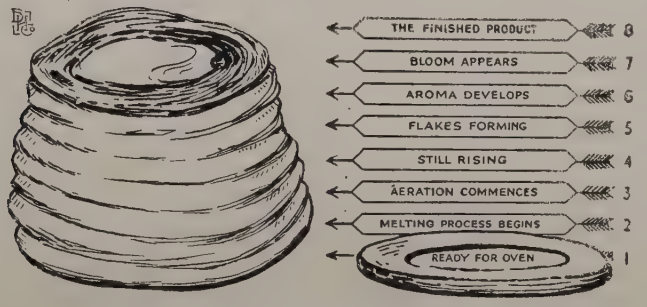


Illustration which appeared in an advertisement in an English bakery journal, showing what happens during the process of baking puff paste.

serves, with the difference that the cases used for sweets may be glazed with syrup, etc., while those used for meats should not be sweetened.

The Single Case or Patty

Roll the paste out to ⅜-inch thickness and cut with round, square, oval, heart- or diamond-shaped cutter. The plain patty is made from 2¾ to 3½ inches in diameter. Set on wet pans, allow to stand for half an hour, then cut the center with a 2-inch cutter, but only about half through paste. The top only is then carefully washed with a light egg wash, seeing the wash does not run down the sides, which would hinder the paste from even rising in baking. Bake in medium heat. A case cut out of ⅜-inch paste should rise to 1½ to 1¾ inches high in baking. When baked and while warm, remove the center or top piece carefully, by running a knife around, and in deep cases a part of the soft inside is removed to leave room for the filling. The tops are kept to use as a cover for meat fillings. When making shallow cases, where the top is

not used, it is simply pressed down and the case is ready for any filling.

Double Cases

This case is made in two pieces. A thin bottom is cut of ⅛-inch paste or scrap paste set on wet pans and washed with water. From paste ⅛ inch to ¼ inch thick a disk to cut out, of same diameter as the bottom, and the center is entirely cut out. The ring is placed evenly on the washed bottom, carefully washed with egg on top only, and after being given a little time to rest they are baked the same as the single cases. If the tops are required they may be baked separately.

Continental bakers use a special plain stamped tart tin which makes a very light and crisp case. The tins are about 2½ inches in diameter and 1½ inches deep. These tins are made with a wide turned-over rim or edge, and are laid upside down on the baking pans. Disks are cut from ⅛-inch paste with plain or scalloped cutter about 3 inches in diameter, and pressed over the bottom and gently into the turned edge, being given some time to stand and recover before baking. Other ready-made cases may be baked in the different shaped fancy molds or tins, and the lightly greased tins lined out with puff paste, short paste or tart paste. To have the case hold its shape the center is filled with rice or beans. When baked the beans are shaked out, the case is brushed out, and is then ready for the filling. The beans or rice may be used over again many times.

How to Use the Ready-Made Cases

Having the cases ready for filling, many kinds of tarts may be made at short notice or to order. Fresh fruits in season, preserved fruits, cream fillings, or combinations of cream and fruits may be used, the finishing touch put on with icing, meringue, butter cream or whipped cream. These may be topped off with half a candied cherry, halves of nutmeats or French fruit glaces. In this manner an endless variety can be produced. Patty shells for meats and oysters should be high, so as to hold sufficient filling. But for sweet tart cases the rim or border should not be made too high, as it would hide the fillings of fruit or cream.

Preserved fruits, made with more or less sugar and others even without any sugar, should be improved by draining off the juice from the fruit through a fine sieve. The juice is boiled down to a syrup by adding to each pint of juice from ½ to 1 pound of sugar, according to sweetness, and about ½ to 1 ounce dissolved gelatine. The drained fruit is covered with this syrup, and when it cools and begins to thicken is placed in the cases, and the syrup used to mask it carefully, so as not to hide the fruit. This must be done at the right moment, when the jelly thickens but has not set fully. Coloring may be added to fruit juice if required. When using fresh fruit, berries, peaches or cherries, a part of the fruit may be crushed and made into a syrup; the other fresh and fully ripe fruit may be placed in a dish and covered with this syrup and handled in the same manner as the preserved fruit. Apricot, green gage, plum or gooseberry jam is much used for masking other fruits, also for filling. Apple jelly and currant jelly, if used for masking fruits or for covering, should be heated and used while hot.

APPLE PASTRIES

These pastries are very popular, though apples are one of the less expensive fruits. Apples may be used fresh or stewed, also in combination with raisins and a little good apple jam may be added to the more expensive fruits, such as strawberries, raspberries or cherries, when preparing the fruit. The pastries may be made in the form of turnovers, crescents, small dumplings; or they may be made in the form of an open tart, or fully covered, or meringued, or the stewed fruit or jam may be filled in ready cases, covered with cream or whipped cream and used in many other ways.

French Apple Tarts

No. 1—Roll out bottom of puff paste or short paste, put on a border of the same paste. Spread a thin layer of apple jam in bottom and lay fresh or canned apples cut in even slices on the jam. Bake to a nice color and mask with hot jelly when done.

No. 2—Prepare case as in No. 1. Arrange the sliced apples

in circular fashion in the case, sprinkled with sugar and cinnamon, cover each tart with a buttered paper and bake until done. Remove paper and dust again with sugar.

No. 3—Use ready-baked cases. For filling use slices of apples cut rather thick and simmered in cinnamon-flavored syrup until soft. Arrange slices neatly in the baked case. Place a cherry in the center and mask with the cold syrup.

Apple Boats

Line boat-shaped forms with short paste. Make filling of finely chopped apples mixed with apple jam and a few sultanas, the grated rind and juice of one orange, and sweetened to taste. Fill forms quite full, wash rim, and cut strips of same paste to form a lattice; egg-wash and bake to a nice color.

Apple Chantilly or Apple Cream Tarts

Fill ready baked cases partly with stewed fruit or jam and cover with border and lattice, or a pyramid of whipped cream, then decorate with red colored apple jelly. For cream tart, fill the ready-baked case partly with fruit, cover with pastry cream, and finish with a lattice or pyramid of meringue; brown lightly in the oven.

Fresh stewed peaches or apricots may be used in the same way as apples, with whipped cream or pastry cream.

TARTS AND TARTLETS

Strawberry Tartlets

(See also Appendix, Strawberry Shortcake and Other Fresh Fruit Specialties)

No. 1—Use ready-baked cases of puff paste, short paste or rich pie paste. Fill a layer of pastry cream in the bottom of each case and cover with sweet ripe berries. These may be finished with a border of whipped cream, meringue or fresh marshmallow. When using meringue, brown lightly in the oven.

No. 2—Bake cases from any of the pastes as above. Fill with fresh berries, pyramid shape, cover with a jelly made as follows: Let 1 pint simple syrup come to a boil, add 1 tablespoonful dissolved cornstarch, and let boil clear, mix this with 1 pint of apple or apricot jelly. Cover the fruit with this

evenly. Another way is to use a gelatine jelly as given above. Raspberries or blackberries may be used in like manner.

Cherry Tartlets

Remove the stones from the fresh fruit without undue crushing, simmer in syrup, and when nearly cold arrange fruit in cases and mask with the cold syrup. Or the fruit may be baked in the lined cases, sweetened and flavored with cinnamon, and afterwards covered with some hot jelly or cold jellied syrup. Or the baked case may be partly filled with pastry cream, covering this with the stewed fruit and finishing top with meringue or marshmallow. There are many other ways of using the prepared fruit or berries. Stewed figs, prunes or pineapple in ready-baked cases are very handy for the bakery lunchroom, and the cases can be made very attractive by brushing the sides with hot jelly and covering this with shredded cocoanut, chopped browned filberts or almonds, or pistachio nuts.

Tartlet Carnival

Under this name a variety of fruit cream tarts are made which may be prepared on short notice with ready-baked cases made of puff paste or short paste, also by using small shallow cakes baked in tart or cup cake forms. Fresh fruits in season, very ripe and tender, also the preserved fruit and fruit jams, may be used for these tarts.

Peach Carnival

Put a spoonful of pastry cream or whipped cream in a shallow ready-baked tart case, cover this with half a fresh or preserved peach or apricot, etc. Cover the fruit with a crisp baked cover of the same paste used for the case, disguise the sides with a border of whipped cream, marshmallow or meringue, finish center with a strap or ring, and top off with perfect halves of nuts or a cherry or a fresh berry dipped in jelly. Use other fruits the same as peaches.

Another way is to bake small cakes, and cut a small cone from center. Brush sides with jelly or cream and cover with browned chopped nut meats. Put a dot of cream in the cavity, cover the cream with any fresh or preserved fruit and cover

the fruit with a pyramid of whipped cream, marshmallow or meringue. Sprinkle a few browned chopped nuts on top, or finish with half a cherry in the center.

Open Fruit Tarts

(See also Appendix, Strawberry Shortcake and Other Fresh Fruit Specialties)

During the fruit season only fresh fruit should be used. Some of the pressed fruit juice may be used for glazing by making a jelly. Use equal weights of fruit juice and sugar and boil clear; for each quart of juice dissolve about 1 ounce of cornstarch in a little water, stir into the boiling syrup and let cook clear. Juice strained from canned fruit is almost too thin—it is more water than juice. To make a good glazing take 1 pound sugar, 1 pint strained canned fruit juice, and cook clear, adding 1 ounce cornstarch. Then mix with 1 pint of strained apricot pulp and boil clear. Apply warm, with brush.

Berries are washed and picked over, larger fruit cut and sliced, and arranged in the tins which have already been lined with short paste. Sprinkle a little sugar over the fruit, then bake sufficiently to cook fruit and crust.

Follow the same method when using canned fruit. Drain, arrange in the lined tins, sprinkle with sugar and bake. If the canned fruit is very soft it is advisable to bake the cases lightly before filling in the fruit. Then bake just enough to heat fruit in cases and glaze while hot.

English Cheese Tarts or Cheese Cake

A large variety of these tarts, known by the name of cheese tarts, are in fact custards mixed with almonds, nuts, cake crumbs, etc., but contain no cheese in the proper sense. The best grades of these tarts contain large quantities of ground almonds, while in the cheaper grades almond essence takes the place of the almonds. American confectioners use ready-made almond paste or kernel paste in these tarts, and the tarts are generally known as almond tarts. Tart tins with a bent edge, lined with short paste or puff paste and cut out with scalloped cutters, make the best looking tarts.

Alexandra Cheese Tartlets

Cream together 1 pound sugar, 1 pound butter, 1 pint eggs; add the grated rind of 2 lemons, 6 ounces ground almonds and

1 pound cake flour. Line tins with short paste, put a little good fruit jam in bottom, and fill about three-fourths with the given filling. Bake in medium heat. The mixture should bake nice and round in center. Ice top with vanilla-flavored fondant, and sprinkle some browned chopped nuts on the soft icing. The tops may be finished in many other ways.

Plain Cheese Cake Filling

No. 1—Cream together 2 pounds powdered sugar, 1½ pounds butter, 12 eggs, the juice and rind of 2 lemons, 2 pounds cake crumbs. Use almond flavor or a few crushed nuts or almonds.

No. 2—2½ pounds sugar, 2 pounds butter or substitute, 16 eggs, 3 pounds soft flour, flavor of almonds. If mixture is too firm a little milk may be added, but the mixture should not be too soft.

To these mixtures some currants or sultanas may be added, more or less, according to prices obtained. The tins may be lined with puff paste trimmings or with short paste, and a little jam placed in the bottom for the plain mixture; in those with fruit it may be left out. Bake in medium heat, and when cold finish top as fancy dictates.

The addition of melted chocolate or cocoa, with a few crushed walnuts, makes another variety of tarts, which may be iced in chocolate or in marble fashion, or chocolate and white.

Congress Tart Fillings

No. 1—1 pound ground almonds, 2¾ pounds coarse powdered sugar, 4 ounces rice flour or corn flour, 4 ounces cake crumbs, about ¾ pint egg white, flavor of almond extract.

No. 2—2 pounds coarse powdered sugar, 1 pound ground almonds, 3 ounces rice flour, about 14 egg whites, flavor of lemon or vanilla. The ingredients may all be mixed together and then beaten up in machine or by hand until nice and light. If mixture is too firm, a little water may be added. The tart tins may be lined with puff paste or short paste and a little jam placed in the bottom, then the fillings placed on top with a cross of paste on top of each.

Macaroon Tart with Almond Paste or Kernel Paste

One pound almond paste or kernel paste, 1¼ pounds coarse powdered sugar, about ½ pint of egg whites. Mix and finish like macaroon paste, line tins, and place cross of strips on each, the same as Congress tarts. Bake in about 300 degrees Fahr.

Cocoanut Macaroon Tart

Mix together 1½ pounds macaroon cocoanut, 2¼ pounds sugar—half powdered and half granulated—add about 1¼ pounds or pints egg whites. Set on the fire and stir until clear. Heat near boiling but do not let boil. Fill in the lined tart forms with or without jam in bottom. Bake in medium heat—280 to 300 degrees.

Chocolate Macaroon Tart

Prepare a filling of almond paste or as for cocoanut macaroon tarts, add from 2 to 4 ounces melted cocoa or chocolate, and additional egg white to make a soft mixture. Bake the same as other macaroon tarts.

Filbert or Hazelnut Tarts

Take 1 pound coarse powdered sugar, ½ pound lightly roasted and ground filberts, and mix into a smooth paste with sufficient egg white. Heat mixture the same as for cocoanut tarts. Then fill in short paste-lined forms and bake.

St. Honore Tart, Victoria Tart, Metropolitan Tart

Cut out bottoms of puff paste with scalloped cutter; set on wet pans and wash with water. With a bag and star tube dress a ring or border on top of the puff paste from the special French fried cake or cruller paste. Prick puff paste in the center and bake to a nice color. Glaze border with fondant and dip in chopped nuts or almonds, or dip in apricot jelly and sprinkle with cocoanut, etc. Fill center with nut cream or vanilla pastry cream and decorate with a dot of jelly.

Variations of these tarts, which go by different names, are made by filling center of the baked tarts with fresh or pre-

served fruit or fruit jams, covered with whipped cream or various flavored butter creams; or fill some pastry cream in bottom and cover with jellied fruit as given in the section on fruit tarts. In French pastry shops small tarts often go by French names, which are perplexing. Lemon tarts are known as citronettes, nut cream tarts as cremes noisette, small almond tarts or chocolate tarts as fanchonettes aux amandes or au chocolate, etc. In fact, most all the small fancy cakes go by a special name to distinguish the different cakes and fillings. There is much scope for variety and originality in this line for the practical confectioner.

German Cheese Tarts

Filling No. 1—Rub 8 ounces cottage cheese through a sieve, add 4 yolkes, 4 beaten egg whites, 6 ounces sugar, a little milk, 2 ounces melted butter, the grated rind of a lemon, a little grated nutmeg.

Filling No. 2—1 pound cottage cheese, 8 ounces sugar, 4 ounces butter, 6 eggs, 2 ounces ground almonds, 2 ounces chopped orange and citron peel, the grated rind of a lemon, flavor of nutmeg or mace.

Fill mixture in tart tins lined with puff paste. When done, dust with powdered sugar. A few sultanas or currants may be added to Nos. 1 and 2.

American Cheese Filling

Take 8 ounces grated American cheese, mix with 8 eggs, 6 ounces sugar, the grated rind of a lemon, a little mace, gradually beat in 1 quart fresh milk. Fill in puff paste lined tart tins and bake. Dust with sugar and cinnamon when baked.

Poppy Seed Tarts

No. 1—Let 1 pint milk come to a boil and pour over 4 ounces poppy seed to soften. Let cool and rub smooth in mortar, add 6 ounces sugar, 3 yolks of eggs and 3 egg whites beaten light.

No. 2—1½ pints milk, 6 ounces sugar; let come to a boil and slowly add 4 ounces farina, or cream of wheat. Boil until

it thickens; then add 4 ounces of poppy seed, stir and take off the fire. Let cool a little, then add 3 yolks and 3 egg whites beaten light. Fill in puff paste lined tart forms and bake. Dust with sugar or frost with vanilla icing when baked.

Ascot Tarts

Beat up ½ pint egg whites, gradually add 1 pound sugar, then mix in 6 ounces macaroon cocoanut and 4 ounces melted chocolate. Bake mixture in tins lined with tart paste and finish top to suit your fancy.

Short Paste Tarts, Jumble Tarts

Line small flat tins with plain short paste cut with scalloped cutter. Cream together 14 ounces butter, 1 pound powdered sugar, 5 eggs, or ½ pint yolks, add vanilla flavor, ½ pint milk, 2¼ pounds cake flour, ¾ ounce baking powder. Put mixture in bag with a star tube, run a ring around inside of the tart; let stand for a while to dry, then bake. Fill the center of ring with jam or jelly or use a combination of cream, butter cream and jelly. The outside of rim may be jellied and dipped in cocoanut or other chopped nut meats.

Alliance Tart

Roll out a sheet of puff paste about ⅛-inch thick. Over half of the rolled paste lay a rolled piece of short paste or almond short paste, fold over the bare half of the puff paste and roll to ¼-inch thickness. Cut in rounds, squares or diamond shapes. Set on lightly greased pans, mark with a small round cutter in the center, not cutting quite through the paste; egg wash and bake in medium heat. Lift center and fill open space with butter cream or whipped cream, in pyramid shape, place cover on top of cream so the cream shows nicely. Finish top with icing or whipped cream and half a cherry.

Spiced Crumb Tarts

Line tart forms with plain short paste. Take 2 pounds good cake crumbs, 1 pound sugar, 1 pound flour, 4 eggs, ½ ounce mixed spice, add water or milk to make a not too

soft mixture; fill in lined forms and bake. Ice in white, pink or chocolate. Chocolate, chopped peel, or currants and raisins may be used in this mixture.

Lemon Cream Tarts—Citronettes

Bake tart cases and fill with lemon cream when baked. Cover with meringue and dust with sugar. Bake to a nice color.

Richelieu Tart—Noisettes

Line tart forms with short paste or puff paste, fill about half with pastry cream containing some nut meats chopped fine; cover this with a soft macaroon paste mixed with coarsely chopped filberts and bake in medium heat. Glace with a thin fondant icing when baked.

VII. FRENCH PASTRIES

French pastries consist of a variety of small puff pastries such as Napoleons or cream slices, turnovers, or rissoles, small tart plaits and many other shapes made of puff paste or combinations of several pastes. The small pastries are usually glaced by dusting with powdered sugar and exposing them to a quick heat which melts the sugar to a caramel. Another method of glacing is to brush the baked pastry with a plain syrup while hot.

In late years the term French pastry has been applied to all small fancy cakes, including small tarts, "petit choux" or cream puffs, eclairs, and many other small dipped cakes which are known as "petite fours glace," translated into English, small iced or dipped cakes. While some of these fancy cakes may have originated in France, many of them are made in a larger variety and with greater perfection by other European confectioners. Many of the cakes have a special name in professional parlance, others are individual creations given a pleasing name by the maker. The possibilities in this line of cake are so large that an endless variety may be produced by the skillful confectioner. In my book, "Pastry for the Restaurant," these are specially featured, and "The Lunchroom" and "Paul Richard's Pastry Book" contains many other recipes for French pastry.

Cream Slices—Napoleons

Roll puff paste into a sheet about $\frac{3}{8}$ inch thick and as long as the pan, cut into $4\frac{1}{2}$ to 5-inch wide strips. Let rest on the pans in a cool place, then prick strips with a fork to prevent blistering and bake in about 300 degrees Fahr. These strips require a cooler oven than other pastry, because they should be baked crisp all the way through. When baked spread pastry cream on top of one slice or strip and turn on other strip, bottom side up on top of the cream to obtain a smooth surface for frosting; ice with a thin vanilla icing. When icing is

nearly dry cut with a sharp knife in slices or cut about 2½ by 5 inches.

Two or three thin strips may be put together with jam and pastry cream, frosted and sprinkled with a few chopped nuts or browned almonds. Variations may be made, using chocolate icing, or the cut slices may be "Frenched" by covering top with whipped cream put on with bag and star tube, decorated with half a cherry in the center.

Cream Rolls—Cornucopias

Roll out puff paste ⅛ inch thick, cut in strips 1 inch wide and about 10 inches long, roll the washed strips on cream roll tins; let the strips slightly overlap each other.

For cornucopias use pointed cone shaped tins and roll the paste on the tins in cone shape. Let rest on the tins before baking, then eggwash and bake in good heat. Dust with sugar when nearly baked, or glace with sugar syrup when baked, and when cool enough to handle remove from the tins.

Cream rolls may be filled with whipped cream, pastry cream, marshmallow or meringue. Cornucopias are usually made smaller than cream rolls. A little preserve, jam or jelly may be filled in the bottom, and top filled with whipped cream, butter cream or meringue.

Turnovers—Rissoles

The triangle shape is best to use in the bakery for turnovers, as it prevents the making of scraps. But round shapes are also used, cut out with a 3 to 3½-inch-wide plain or scalloped cutter. For triangles roll puff paste out ⅛ inch thick cut in 4-inch or 5-inch squares, wash sides with water, fill chopped and sweetened apples or other fruit in the center; fold over the other side, triangle shape, press down sides to inclose the fruit. For the round cuts roll each round slightly thin in center to form a long oval, then wash and fill same as the triangles. Let stand on pans before baking, then egg wash and bake in good heat, dust and glace like cream rolls. These are often baked without filling, and when baked the cream puff filler is used, some cream or jelly being forced in with the pump.

Rissoles are a smaller form of turnover. Rounds or

squares of puff paste are filled and folded over. The rissole is then laid in granulated sugar, and set on pan, sugar side down. When nearly baked and glaced on the under side, the top is dusted with powdered sugar and put back in the oven on double pan to glace on top. When baked the rissoles are decorated with strips of apple or currant jelly and royal icing. The rissoles are often made with fresh fruit in season, or with preserved fruits and jams, simply filled, glaced when baked, and decorated.

Pretzels or Figures of Eight

Cut strips of rolled out paste from 9 to 10 inches long—½ to ¾ inch wide, wash and sprinkle with granulated sugar. Twist strips and form into pretzel on pan and bake in medium oven until nice and crisp. For eights omit the sugar. Form in figure on the pan and bake without washing. When done brush over with hot fruit jelly, sprinkle on one side with finely chopped pistachio nuts and crushed loaf sugar, the other side with chopped almonds and sugar.

Crescents and Horseshoes

No. 1—Cut strips of rolled-out paste 4 inches long and 1 inch wide. Lay these strips over tins bent half round and set on pans. These strips may be washed and sprinkled with chopped almonds, or covered with a macaroon paste and laid in chopped almonds before placing them on the tins. When baked and taken from the tins put five large dots of meringue on the under side, dust with sugar, and brown lightly in the oven.

No. 2—Cut wide strips, 2½x6 inches; place a strip of jam or almond paste filling along the center and fold over the paste. Then make eight or ten cuts half through the paste on one side, and set on pans in crescent shape. Wash and glace after baking. Such strips may be twisted after being filled, and set on pans in crescent or horseshoe shape.

Palm Leaves, Fans, Parisiennes

No. 1—Roll fresh paste or trimming into a square of about 18 inches, dust with sugar, roll, pin over, fold in two sides to center, dust again with sugar and fold again, and

continue folding and dusting until the piece is only about 4 inches wide. Dust again with sugar and bring one layer over the other. This will make a strip about 2 inches wide, 1¼ inches thick. Cut in slices ½ inch wide, lay these on very clean, lightly-greased tins, make cuts inside up and down, 2½ inches apart. Bake in hot oven. When partly baked dust with sugar, turn over on the pan with palette knife, dust again, and finish baking. Two of each shape may be sandwiched with jam and decorated.

No. 2—Roll out puff paste about ½ inch thick, cut from it 3-inch strips, cut the strips in ¼-inch bars, lay these in granulated sugar on the cut side, then lay with the sugar side on clean pans and bake in quick heat. They will spread about 1½ inches when baked. Set them together with jam, on the unglaced side. Ice with a strip of fondant or in fan or sun shape.

Bourbon Condes

Cover a thin sheet of paste with preserve, plum jam, apricot or green gage jam. Cover this with a soft macaroon paste, using bag and tube. Cut in squares or other shapes, and bake in a medium heat. Decorate each piece with a ring of royal icing, with a dot of jam in center.

Monte Carlos

Roll out and cut rounds of paste, set on wet pans, and wash edges. Fill center with macaroon paste, not covering edge; lay another round on top and press down the edges, mark with a sharp knife around and prick in the center. Wash with egg and bake, then glace with sugar or syrup.

Alumnettes—Royal Batons

Roll paste out ⅛ inch thick. Spread with royal icing. Sprinkle with chopped almonds. Cut in strips 4 inches long and 1¼ inches wide. Let stand on the pans for 15 minutes to dry the icing, then bake in a cool oven.

Richelieus

Roll out paste and cut out circles, about 3 inches in diameter and ⅛ inch thick. Cut a slit in the center, and through

this slit pass a piece of crosscut paste 4 inches long and ½ inch wide, so that the cut side rests on the pan. Wash the circle with the egg and sprinkle with granulated sugar and almonds. Bake, and when done coat the end pieces with syrup or jam and sprinkle with sugar or ice with fondant.

Mille Feuille

Put jam between two thin layers of paste, cut in squares or slice and bake. When nearly done glace and finish baking. Two of these may be put together, masked with hot jelly, and sprinkled with shredded browned almonds. Another way is to cut strips or squares of rolled-out paste which is washed with egg and covered with streusel, such as is used on the coffee cake. Bake in good heat. Or squares are cut from paste washed and set on pans and a cross or firm macaroon paste is put on. These are baked in medium heat.

Croix de Malta—Maltese Cross

Cut puff paste rolled ⅛ inch thick in 3½-inch squares. Cut from each corner to ½ inch of the center. Mark center with small round cutter. Egg wash and bake, glace with sugar or syrup. Push down in center, fill with jelly. Outline cross with white icing.

Fleurons and Rosettes

Fleurons are cut in crescent shape or in small star shapes and washed with egg. The star shapes may be filled by marking the center and glacing the baked shapes. These small sweet pastries may be served with ice creams or fancy jellies and puddings as a garniture. Without sugar they are used for garniture for meat dishes.

For rosettes, cut out shapes with five or six-pointed star cutter, wash center, and fold points to meet in the center. Wash, glace and bake. These may be filled with various creams or jams, like the others, and slightly decorated if desired.

Buckinghams and Florentines

Cut thin bottoms of scrap paste 2½ to 3 inches in diameter. Set on wet pans, wash with water, cut out rings of ⅛-inch

paste with scalloped cutter and set on the bottoms, laying rings in crushed sugar and almonds. Bake, and when done fill center with whipped cream and place fresh strawberries or raspberries on top. These may first be dipped in hot jelly to glace them. Preserved fruit and jams may be used.

For Florentines fill the baked forms with plum or other fruit jam; cover with a pyramid of meringue, sprinkle with shredded almonds, and brown nicely in the oven.

Talmouses—Parmesans

Make a filling similar to cream puff paste as follows: Take 1 pint of milk, 2 ounces butter; let come to a boil. Add 6 ounces flour, and mix into a smooth paste. Take off the fire, and add by degrees 6 ounces grated Parmesan cheese or hard American cheese, mix and add 2½ ounces sugar, a pinch of salt, some nutmeg and the grated rind of half a lemon, 4 yolks, and about one-half cupful of cream, to make a paste not too soft. Roll out puff paste ⅛ inch thick and cut rounds 3½ inches in diameter, wash with water. Fill a spoonful of the cheese paste in the center. Fold up the sides over the paste to form a three-cornered-hat shape. Egg wash, bake and glace with sugar. Another cheese filling is made as follows: Mix ½ pound dry cheese curd with 3 ounces sugar, 3 yolks, ½ ounce cornstarch, a little grated lemon rind, and nutmeg. Roll out puff paste and cut in 3½-inch squares. Fill a spoonful of cheese in center. Fold the four corners of the paste to the center, overlapping slightly. Egg wash, bake, and glace as usual.

Other Small Puff or French Pastries

The preceding recipes show how quite a large variety of puff pastries may be made. The size should correspond with the price obtained, and it is always best to make them of a size so they may be sold with other small fancy cakes in an assortment. Decorations and fillings may be varied by using the many icings and fillings.

Small Puff Pastries and Tarts

A variety of tartlets are made in different ways, by altering their form and design, masking them with meringue, or

decorating them with various icings, or using different colored jellies and French fruit glaces. These tartlets are known by the French names of "Darioles," "Mirlitons" and "Fanchonettes." These tartlets are made by lining small forms with puff paste, filling and baking them with custards of different flavors. The top is finished in many ways.

"Darioles"

Line tins and fill with a custard made of 1 pint milk or cream, 5 ounces sugar, 6 yolks, 1 ounce cornstarch, then add 4 ounces crushed macaroons. When baked they are usually served plain, with a star of whipped cream or butter cream in center.

Darioles au Cafe are filled with coffee-flavored custard. Darioles au Vanilla are filled with vanilla-flavored custard.

"Mirlitons"

Mirlitons are filled with different nut creams or partly filled with preserves, and covered with the custard.

Fanchonettes

Fanchonettes are made in many ways, filled with custards, pastry creams mixed with nuts; chocolate or preserved fruit is filled in the bottom. The decoration is made more or less elaborate by piping fancy designs of meringue, these designs decorated again with bright jellies or different colored fondant, or sprinkled with chopped nuts. These tartlets are named, according to fillings used, Fanchonettes a la Vanilla, Fanchonettes au Chocolate, Fanchonettes aux Amandes (almonds), and, if filled with fruits, fresh or preserved or in combinations, Fanchonettes aux Fruits, or aux Apricots, aux Peches, etc.

A small French tartlet is made like the usual patty shell and baked in the same way. These are finished after baking, dipped in strong syrup boiled to the crack degree and sprinkled with various chopped nuts, or dipped or masked with hot fruit jelly and covered with nuts, etc. All the different fruits and preserves are used singly or in combinations, and the tarts are named accordingly. These go by the names of Petite Vol au Vents, aux Fruits or a la creme, etc.

Many other styles of tarts are made by Continental con-

fectioners. Tart forms are lined with short paste, or baked cases of puff paste are made and filled as required. Fruits in season are used, also the preserved fruits. A large variety of apple fillings, fresh or preserved, have proved good sellers. All these pastries, if made carefully and made to look pretty, are now classed under French pastries, but are known under many other names in different localities.

FRENCH PASTRIES

(See also Appendix, Chocolate Cake Toppings)

The goods pictured in the illustrations represent various types of dessert fancies often sold under the name of French Pastries, a name which is convenient to use. While some of the cakes may have originated in France, these cakes are made in even larger variety and with greater perfection by other European confectioners. The goods here illustrated were made under our direction by Mr. John Forres, a Swiss confectioner and very skillful pastry chef.

Some of the cakes are made of Vienna butter sponge mixture, others of sponge cake or Othello mixtures. Quite a variety of fillings and icings are given in the special chapters. The chocolate icing for decorating (chocolate couverture) is also given.

"Couverture" is the block chocolate which may be bought ready-made from confectioners' supply firms. It is the name often used by Continental confectioners for chocolate icing or glacing. The chocolate coating (couverture) used by confectioners is made up in various grades, low, medium and better. The best grades contain more high-grade chocolate—are more properly proportioned. Some of the couvertures are made with milk (Swiss milk chocolate). Bakers usually use a medium grade, melt it down (not above blood heat) and make it into an icing by adding 5 pounds icing sugar to 1 pound of the chocolate. For decorating the chocolate is handled after the method given on page 237, Chocolate Icing for Decorating. (See also Chocolate Stock Icing, page 235.) In the candy shops couvertures are simply melted in a double kettle, more or less icing sugar and from 2 to 3 ounces cocoa butter being added for each pound of melted chocolate to make it of proper consistency for dipping.

Handling chocolate for icing is quite an art. It should not be warmed too quickly by heating, should be melted slowly, should not be used too warm or too cold, never above blood heat, or it will turn gray. Some of the coatings contain more fat or rather butter than others. All this can be learned only by experience, which must be acquired in performing the actual operations.

Combinations of butter cream in various flavors and colors are used for icing and decorating, and as it will be seen almonds are used in some of the flower decorations in combination with cherries and angelica, royal icing, bright currant and apricot jelly and other fruit jams, to enhance and beautify the cakes.

The sides are masked with jam or creams and covered with chopped blanched, white or brown almonds. Others are covered with pecans or walnuts, others with crushed Croquante, to produce a variety of delicious and attractive cakes which are good sellers and bring trade.

It may be herewith suggested that by using the Vienna butter sponge cake formulas in the form of large layer cakes or tortes, and by applying the same varieties of fillings and coverings with decorations as suggested, quite a variety of larger cakes may be made.

The steadily increasing popularity of these goods makes it desirable for every baker who wants to develop his cake trade to carry them. Much time is saved by systematizing the work, and quick, dexterous handling also produces better looking goods.

Detailed Description—First Plate

The chocolate covered oblong in the left upper corner is filled with vanilla cream. The decoration is made by dressing on stems and leaves of green colored cream, and flowers of pink with light cream shades.

The piece next is a cream filled and chocolate covered Othello, with border of stars in alternating white and pink, the bird in the center being made of white vanilla butter cream.

The diamond-shaped piece is iced in white fondant with

French Pastries—One

cream colored border, the points to left and right are set off with leaf-shaped diamonds of angelica, and a cherry is in the center. The parallel strips in the center consist of orange colored and flavored cream filled in with bright currant jelly, while sides are filled in with apricot jelly.

The pear-shaped piece in lower left corner is covered with cream, iced white. A pear of yellow butter cream is dressed on center, top is shaded pink, covered with fondant. The bud and sides are lined out with chocolate couverture, stem and leaves formed of green colored butter cream. Sides are masked with coarsely chopped walnuts.

The square piece in the center is iced white. The border is made of pink butter cream, sides are covered with chocolate shavings. The center is finished with a bunch of carrots, done in orange color with green tops of butter cream.

The triangle to the right is iced with pink fondant on top and sides, nutted, and on each corner is a flower decoration made of split almonds. The cream center is tipped off with a dot of bright jelly.

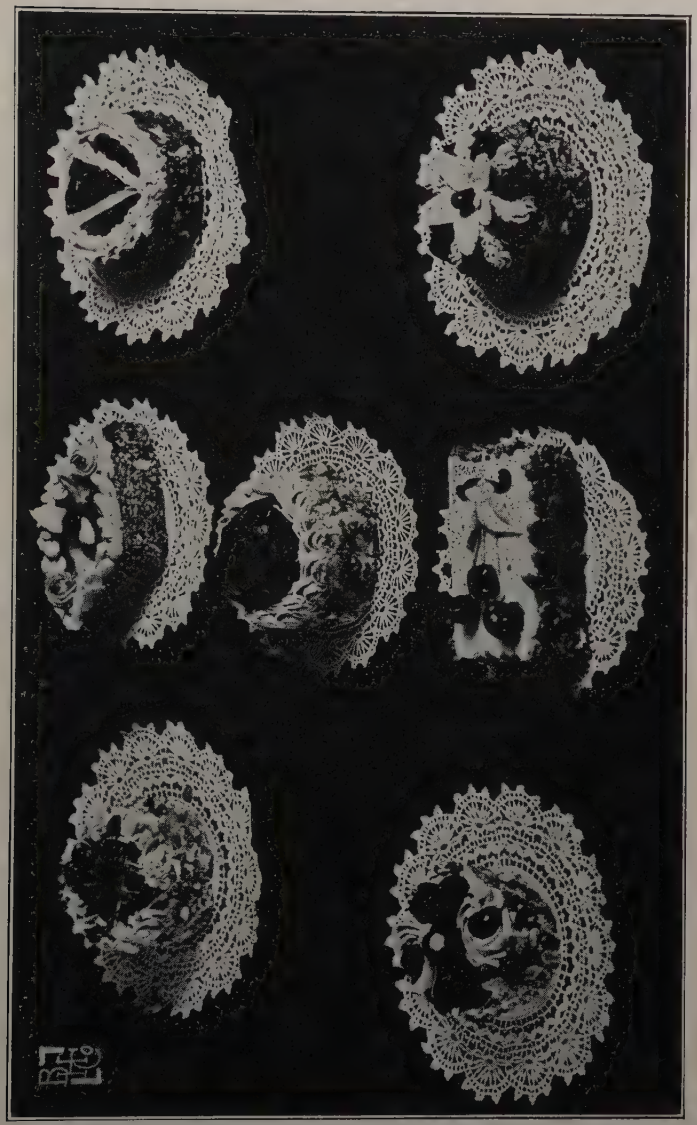
Second Illustration

The round piece in upper left corner is filled and covered with a special nut cream. A square border of bright lemon cream edges the top, a cross is outlined in the center with chocolate, and each corner is tipped with a cherry. The open spaces are filled with apricot jam.

The decorations on the diamond shape in the center consist of a heavy border of white vanilla cream. Sides are covered with chocolate, covered with finely cut white almonds. A center is raised with cream, and a split almond placed on each side, flanked by large leaves of butter cream, with a cherry in center.

The piece in the right upper corner is iced in maple, with a maple cream border. The V shape is outlined with a light cream, center filled with currant jelly, and the open spaces on both sides filled in with apricot jam. The same shape is varied by using pink shaded cream and filled in with reverse colored jelly.

The centerpiece consists of cakes made up in basket shape, with a heavy cream border, raised center covered with cher-



French Pastries—Two

ries, handle made of strip of angelica. This is a very bright, attractive piece, which does not show satisfactorily in the photograph.

The round piece in the lower left corner shows two scrolls put on in C shape in light or pink cream. Center is filled in with a bright cherry. The dark shades are made of chocolate cream, with ring in center tipped off with a dot of white cream.

The oblong piece in center is chocolate covered, and the sides are nutted. Top is iced white, stem and leaves outlined with green colored cream set off with three cherries. The branch is made of chocolate couverture, making a very effective decoration.

The Othello in the lower right corner is cream filled, iced and decorated as shown in alternating colors, using star tube. The center is set off with a flower of almond leaves, a cherry in the center.

Third Illustration

This assortment consists of a selected variety of fancy cakes. The first in the upper left corner is iced white, covered with an Oxford cross which is outlined with white, center filled in with currant jelly. Four small rosettes made from pink cream, with a dot of jam in the center, finish the cake.

The crescent in the center at top is covered with vanilla cream, iced white, with lemon colored border and in the center a pink rosette, which is set off with a dot of jam and two split almond leaves on each side. The chocolate scrolls placed on both sides are set off by a cherry in center of each scroll.

The square in the upper right corner is iced in chocolate, with a border of pink cream. The center is finished with a bunch of asparagus with green tops, tied with a cherry colored ribbon.

The left piece in center row consists of an Othello entirely covered with chocolate. The flowers, representing sweet peas, are dressed on in pink and white, stems and leaves of green colored cream.

The chocolate covered square to the right is topped by a set of cream bonbons, hardened on ice, dipped in chocolate. The bonbons are cut through center to show the cream, and each

French Pastries—Three

center is set off with a strip of white icing and a dot of pink cream.

The square in the lower left is iced in white, set off with pink scrolls. The center is set off with a bunch of blue grapes and with green leaves.

The piece next is an Othello iced white, filled with cream, covered with a border and fine lattice of chocolate couverture. The open spaces of the lattice are filled in alternating colors with jelly, making a very attractive looking confection.

The oval shaped basket in lower right corner is covered with white vanilla cream, with a border of light orange colored cream. A handle is raised in the center. Both sides are flanked by meringue mushrooms.

Fourth Illustration

The piece with flower center is an Othello, cream filled and iced in chocolate. The flowers are made of vanilla butter cream with green leaf and stem, center set off with ring and dot of pink.

The piece to the right is covered with chocolate. The dome raised center is made of special nut filling and covered with a netting of light vanilla cream, sprinkled with chopped pecans.

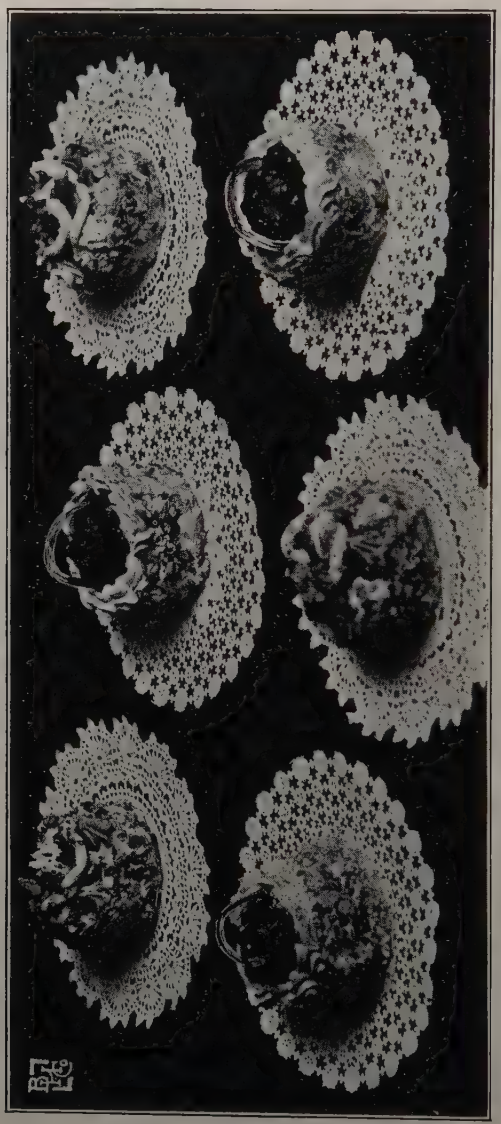
Nut Filling.—The nut filling consists of 5 ounces chopped walnuts, 5 ounces almond paste, 5 ounces apricot jam, 5 ounces sugar, mixed with water and a few good cake crumbs into a soft paste which holds its shape. This mixture is varied by using various fruit jellies, nuts and crumbs, with sufficient syrup to produce the proper consistency.

The upper piece to the right is filled with maple cream. A border and cross are outlined with lemon colored cream, sides decorated with cherries. Center of cross filled in with currant jelly, outside spaces with apricot jelly or plum jam in contrasting colors.

The square in the center is made similar to piece in third illustration, with the difference that the chocolate dipped cream bonbons are made of rose colored cream and when cut the centers are set off with cream in contrasting colors.

The centerpiece to the right is iced with pink cream and four scrolls in white. Center is set off with ring of pink,

French Pastries—Four



French Pastries—Five

surrounding a cherry. The space between scrolls is filled in with chocolate butter cream and bright jelly in several colors.

The piece in lower left corner is made with a heavy pink colored cream border, the space in center filled with a clear plum jam, sides with pink colored apple jelly.

The next piece is a chocolate filled and covered Othello and has sides masked with shreds of pecans. The flower decoration is executed in light cream color, green leaves and stem.

The last piece, an Othello, iced white and cream filled, has the center decoration made with chocolate couverture. The loops are filled with currant jam, stem of chocolate couverture.

Fifth Illustration

This consists of six very attractive pieces. The three cakes of basket shape have borders of white and pink, lemon color and pink, deep orange color and white, alternating. A pink cream center is covered with cherries, and a handle placed over made of a strip of angelica.

The three other pieces are made with a center cone of the special nut cream given, covered with a light netting of vanilla cream and sprinkled with chopped pecans. By varying color and flavor of creams, quite a variety of attractive cakes can be produced.

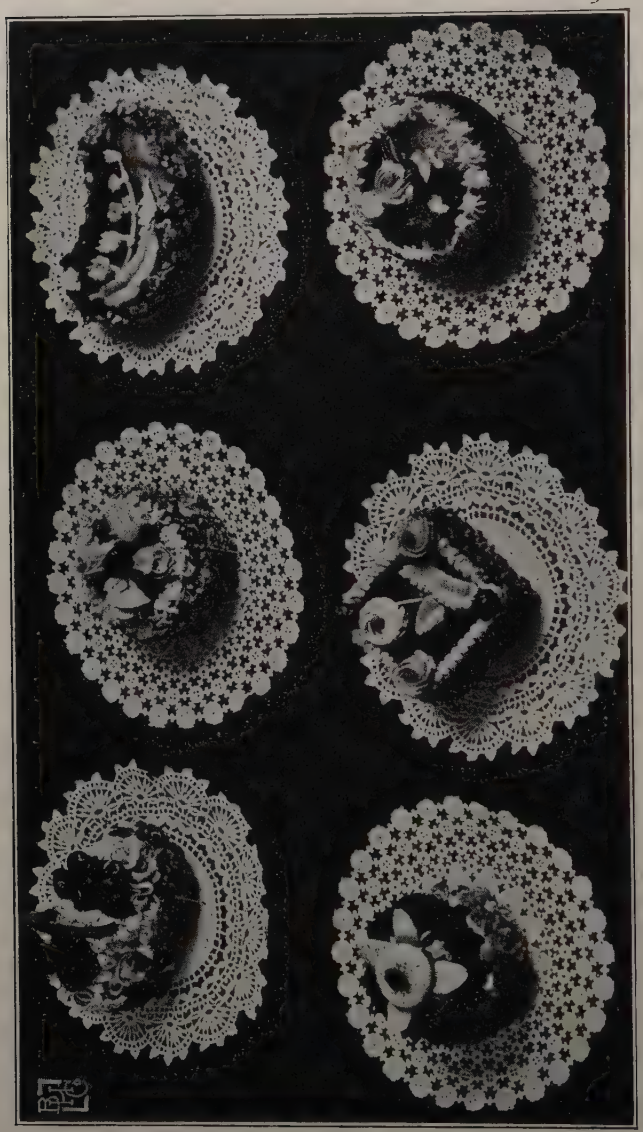
Sixth Illustration

The first piece is iced white and has a waved border of cream colored vanilla cream made with star tube. The center of pink cream is raised and flanked on each side with candied cherries. A handle completes the oval basket shape. Sides are finished with croquante.

The next piece is iced in maple, sides finished with pecans. Four flowers form the center decoration, set off with a cherry in the center and some currant jelly between the flowers.

The crescent shape is made from Othello mixture, two pieces filled with vanilla cream, covered with chocolate, sides covered with croquante. The top is finished with a spray of snow bells, stem and green leaf.

No. 4 is an Othello covered with butter cream. Sides are finished with pecans, and four half almonds form the flower in the center, finished with a dot of jam on cream in the center.



French Pastries—Six

The square piece is made with border in rope fashion, covered in center with a rose on a stem with green leaves. Two smaller pink roses are set on each side, two cherries on opposite sides. The center of each rose is dotted with jelly.

The Othello in lower right is also covered with chocolate, has a flower in the center, a green leaf on each side, flanked by two perfect pecans on the other sides. The border is made in alternating colors with star tube, forming an attractive cake.

By varying the combinations given many attractive fancy pastries may thus be executed.

OTHELLO AND MERINGUE MIXTURES

Othello mixtures and also meringue mixtures vary, and in preparing the fancy pastries illustrated much is left to the skill and individual taste of the maker.

Othellos or Bouchees de Dames

No. 1—1 pound powdered sugar, 1 pound (or pint) yolks, 2 pounds (or 1 quart) egg whites, 20 ounces cake flour, 3 ounces cornstarch. Flavor of vanilla or grated rind of one lemon.

No. 2—12 ounces sugar, 24 yolks, 18 egg whites, 12 ounces flour, 1½ ounces cornstarch, flavor of vanilla or lemon.

Method of working: Beat egg whites to a stiff snow, beating in about 2 ounces of the sugar. Stir yolks lightly with balance of sugar and add flavoring. Mix both parts lightly as for lady fingers, then draw in the flour and starch. Dress on papered pans, using bag and plain tube, in large drops of about 2 inches in diameter which will spread in baking to about 2½ inches. Other shapes, such as ovals, bean, apple and pear shapes and others, may be made from the same mixture.

The same mixture is sometimes used to fill tart tins lined with short paste or puff paste. A little good jam is filled in the bottom and the tin filled to three-fourths with Othello mixture. When baked these cakes are iced in many ways.

The regular Othello is usually filled with a good cream or with whipped cream, two halves being set together with a little of the bottom side scooped out to leave room for the

filling. Then they are set on wires and fully iced with boiled chocolate icing, quickly dried in the oven to hold the gloss. Bouchees de Dames, or Desdemonas, are often glaced with white fondant, and red cheeks are put on, using carmine and a soft piece of cotton.

One Othello and one Desdemona are usually served together in French pastry shops, to represent the two star actors in Shakespeare's drama. In the illustrations the Othellos are more elaborately decorated, and the description of decorations is given.

Almond Meringues

Almond meringue is made by the cold or warm process, adding sugar and fine ground almonds, passed through a sieve, to the mixture. Crushed and sifted macaroons, or browned almonds or croquante are used also, in the place of almonds.

Hot Meringue: Boil 2 pounds granulated sugar and 1 pint water to 250 degrees. Run this boiled syrup slowly into a scant pint of stiffly beaten egg whites, and lastly draw in 1 pound or less of the sifted almonds.

Cold Process: Beat up the egg whites cold to a stiff meringue, beating in ½ pound sugar, mixed with ¾ pound of sifted almonds, 2 ounces starch or rice flour. Then use bag and tube and dress on lightly greased and dusted pans, or on paper, in the desired shapes. Cases may be made by dressing a bottom of desired diameter or about 3 to 4 inches wide, also rings of the same diameter as the bottom; a top may also be made if desired, consisting of a ring as a border, center in open fashion, in lattice. The meringues are dried in a slow heat, and when perfectly dry are set together. The bottom and rings are fastened together with royal iring or fruit jam, and the filling may consist of combinations of whipped cream, fruits, and nut meats, or special creams mixed with browned almond or macaroons. For quick service the filling may consist of fancy ice creams or mousse glace, etc.

ALMOND CROQUANTE FOR MASKING SIDES OF CAKES

Melt 3 pounds of granulated sugar on slow fire carefully to a golden color. Have ready 1½ pounds of blanched, dried

and slightly roasted almonds. Mix into the sugar, pour on slab and roll flat. When cold crush with rolling pin and use a fine sieve to remove the dust, which may be used in the fillings.

VIENNA BUTTER SPONGE

Warm together (by stirring on slow fire or setting kettle in hot water) 3 pounds powdered sugar and 40 eggs (2 quarts), then put in cake machine and let beat up until well thickened. Then add the grated rind and juice of 2 lemons. Now mix in by hand, carefully, 3 pounds of well sifted cake flour. Lastly, draw in 1½ pounds of melted butter. This requires careful handling, so as not to over-mix and make cakes heavy. Bake in 375 degrees.

This may be made in sheets, layers and small cakes.

CAKE DESIGNS BY JOSEPH A. LAMBETH

The two illustrations showing cake designs represent some of the commercial work of Mr. Lambeth, consisting of birth-

day cakes, wedding cakes, an Easter cake, and an Easter or Yule log. The four-tier wedding cake in the center offers great scope for artistic decoration. The smaller cakes are de-

signed to leave space for inscriptions in center or at one side. As all of the designs are very clearly illustrated, with a little study of the floral arrangement of stems and foliage, also of the natural position of the flowers, all the designs may be readily executed.

MOCHA CAKES—BUTTER CREAM CAKES

(See also Appendix, Mocha Cakes)

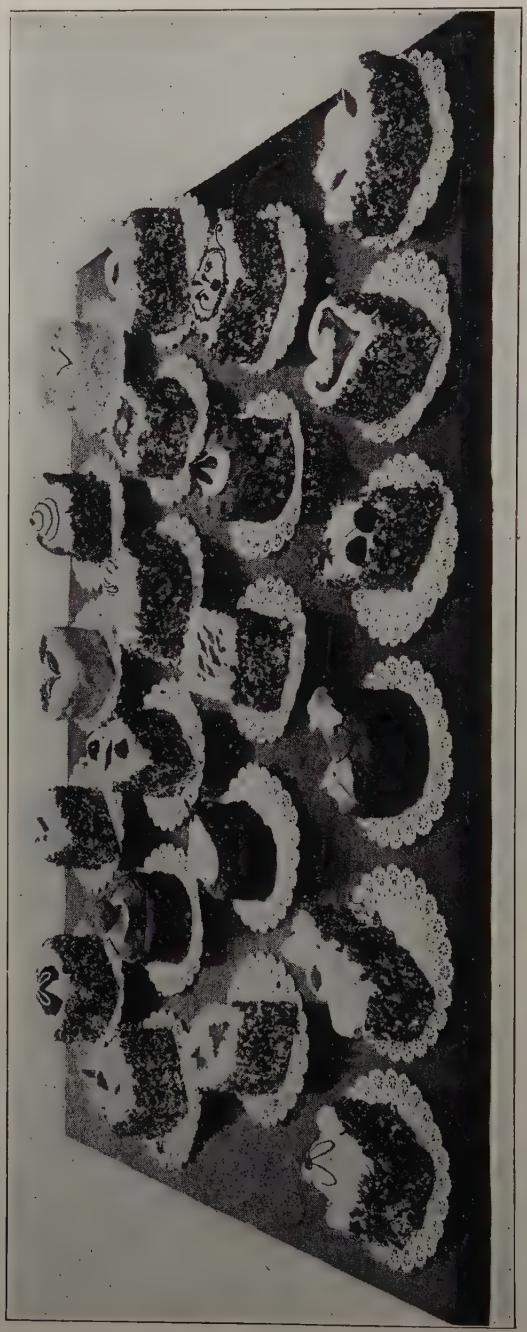
In the "French Pastry Shops" quite a large variety of cakes are made and given special names to go by, but are also termed French Pastry. The best grades of these cakes are made with a foundation of good Genoise or pound cake baked in thick sheets or from a good light sand torte or Vienna

butter sponge, and others simply from a common plain sponge cake or from some plain jelly roll mixture. Two thin sheets are cut and put together, or the thick sheets are cut in strips, sliced and filled with butter cream or jam. Some of the cake mixtures are also baked in cups, small heart shapes, or in rings to save the cutting or trimming. After being filled with various flavored and colored creams or other fillings, the strips are finished on top by running a strip of cream on each side and a good strip of jam is run along the center. The finished strips are then cut in bars or slices, using a knife dipped in hot water before each cut. When making individual cakes the slices are filled and cut in triangles, squares or diamonds which make the least trimmings, the top and sides are masked with some of the filling and finished in various ways.

The other crumby mixtures which cannot be dipped easily are filled, cut in pieces and set on wire trays a little apart, and the icing or the warm fondant is poured over the pieces, covering them entirely. Before the icing sets, each piece is decorated with a dot of icing, scrolls, French fruit, etc. The butter cream fillings are the most popular and easily made, the sides of each piece are brushed with some of the filling and covered with cocoanut, browned almonds or roasted filberts. The center is decorated in various ways; if butter cream is used this cream is made slightly firmer to keep its shape well.

Quite a large variety of these cakes can be made by using the different fillings and icings in pleasing combinations, keeping in mind that the dry sponge cakes require a moister filling than the richer pound and Genoise cake. By using fruit flavored icings and fruit fillings in the warm season, the richer cream fillings during the cooler months, a constant variety may be produced. These small individual cakes sell by the piece at from 10 to 15 cents each. Special fancy cakes sell for higher prices.

One method of making small dipped cake is to bake very thin sheets of cake. Put these together in from three to six layers, with various fillings, then cut in pieces and dip or cover with various colored and flavored icings and decorate as fancy directs.



Decorated Dessert Fancies
Genoise Glaces
Butter Cream and Masked Meringue Fancies

Small Fancy Cakes Made from Short Paste

(See also Appendix, Ideas for Small Cakes)

Use almond short paste or other short paste, or a combination made of puff paste and short paste (see Alliance Tartlet). Roll out and cut small figures in pairs, such as crescents, squares, rounds, stars, heart shapes, etc. Set on pans and bake, then sandwich together with firm fillings. These may be dipped and finished in many ways.

Small Fancies from Sponge Cake Mixture

Use a good ladyfinger mixture or prepare a special mixture from 24 to 28 eggs, separated, 1 pound powdered sugar, 1¼ pounds flour. Stir yolks light with three-fourths of sugar, beat up whites and beat one-fourth of the sugar, then add whites to yolks and draw in the flour. Flavor with lemon or vanilla. Lay this mixture out with bag and plain tube in fancy shapes on paper, bake in medium heat—about 320 degrees. Sandwich together in pairs, dip and decorate.

Another variety of cakes may be made by baking fancy shapes from the regular plain macaroon paste and sandwiching these together, or using a similar shape baked of short paste or sponge cake, or of meringue paste; sandwich or fill and dip, and decorate. The fancy cakes when finished may be placed in fancy crimped paper cases when put on sale.

VIII. COOKIES OR HARD CAKES HOW TO WORK THEM

(See Appendix for important Additions to Material in this Chapter—Leavening in Cookies, Fancy Butter Cookies)

The production of small cakes is a very important branch of cake making and a certain skill is required to get them perfect. A very large proportion of cookies is now made in the cracker factories, where special machines are used for the different kinds. Some mixtures are made firmer than the hand-made cookies, run out on a panning machine and cut out with various cutters. A bar attachment is used on the same machine for bar goods. A soft cake depositing machine is used for other goods and a similar machine used by cake bakers to facilitate quick work.

For the hand-made cookies a general rule is **not to toughen** the mixture by overworking when adding the flour. Soft short winter wheat flour is best adapted for such goods. Some mixtures are improved by giving time to rest after mixing. Mixtures are best worked up in a cool place. Salt must be added when using saltless fats.

Some mixtures which contain fruit are best made up without rolling out and cutting out. The mixtures are better worked by rolling out in strips and cutting with knife or scraper into pieces, usually from 12 to 16 to a pound. The pieces are then rounded up and set on greased pans, taking care to get them far enough apart. A small board with a strip for a handle is used to flatten the pieces evenly. Some cookies are washed with an egg-wash before baking, others are turned on the pan, after being flattened, into granulated sugar or on chopped nutmeats before baking. Some bakers sprinkle sugar on the rolled out sheet of paste before cutting out the cakes. Some cookies are baked in steam. This makes them spread and gives a nice crack, and where no steam is available the cookies may be dampened with a wet cloth or washed to make them spread better. Spices and flavorings should be employed with discretion. Egg coloring is often used in low-priced goods.

SCOTCH SHORTBREAD

(See Appendix, Scotch and Almond Shortbreads, Murbteig)

Shortbreads are very popular. Only best butter should be used for the best grades, but a good shortcake may be made by using half butter and half high-grade butterine. It is said that the real shortbread should be made without any moistening, but it is preferable to add egg or a little milk without depreciating the quality. Use a soft rich winter wheat flour and a not too finely ground powdered sugar.

No. 1—4 pounds flour, 2 to 2¼ pounds butter, 1 pound sugar, 2 eggs or yolks of eggs.

No. 2—2 pounds flour, 1½ pounds butter, ¾ pound sugar, 2 eggs, 1-5 ounce baking soda.

No. 3—2 pounds flour, 1 pound butter, ½ pound sugar, 3 eggs.

Method of mixing: Rub sugar with eggs, then rub with the butter, not creaming, simply mixing in, then draw in nearly all of the flour—except a handful. Mix into a medium soft paste without warming the mixture, then add the remaining flour. After the dough has rested for a while in a cool place it is ready for scaling in pieces and moulding in blocks, or for rolling out in various shapes, pinching up the edges to form a fancy border. The cakes are usually docked with a fork or special docker. Plain round pieces or block shortbreads may be decorated with a piece of citron or half a candied cherry or sprinkled with caraway comfits. Large shortbreads are baked in hoops to protect the sides. These pieces are often decorated with fondant and French fruit glaces and royal icing, crystallized fruit, or otherwise as fancy directs.

Small Fancy Shortbreads

Roll the shortbread dough about ¼ inch thick, cut in rounds measuring from 2 to 3 inches with scalloped cutter, set on pans. Then make an almond short paste, mixing 4 ounces ground almonds, 1¼ pounds butter, 10 ounces powdered sugar, 1¼ pounds flour and 2 yolks to a smooth paste. Dress with large grooved star tube and bag in various designs or in border shape on the cut-out pieces and bake.

For plainer cakes mix ¾ pound butter, 1 pound sugar, ½ pint yolks, ½ pint milk, 2 pounds flour and ¼ ounce baking powder. Dress on the cut-out cakes with bag and star tube. Bake and decorate the cakes after baking, using various colored and flavored icings. Chocolate may be worked into the pastes for another variety.

COOKIES

Fig Newtons or Fig Bars

Mix together 3 pounds bread flour, 1½ pounds sugar, 2 ounces baking powder, a pinch salt. Rub in 12 ounces lard and mix with 1½ pints milk into a smooth rolling paste; flavor as desired. Roll out into ⅛-inch-thick sheet, cut in 3-inch-wide strips. Spread some ready-made fig jam with bag and flat tube in the center, fold the sides over the jam, and set strips on pan. Mark in bars, and cut after baking, or cut in pieces before baking.

Fruit or Brown Cookies

Eight pounds brown sugar, or, if granulated sugar is used, add 1 pint molasses, 4 pounds compound, 3½ pints eggs, 8 pounds seedless raisins, 2 ounces spices, 3½ ounces ammonia dissolved in 1 quart milk, 12 pounds cake flour. Mix makes 42 dozen.

Eggless Crumb Cookies

Soak 3 pounds cake crumbs in 1 quart water, add 3 ounces soda; rub together 2½ pounds sugar; 1½ pounds shortening, 1½ ounces spices, 1½ pints molasses; mix with crumbs and water, then add 5½ pounds cake flour. Cut out with 2½-inch cutter, lay in granulated sugar, set on pans, make a dent in center, fill in a drop of jelly and bake. Mixture makes 18 to 19 dozen cookies.

Cocoanut Crescents

One quart egg whites, 3 pounds macaroon cocoanut, ½ pound flour, 5 pounds granulated sugar. Mix ingredients in kettle set in hot water to warm mixture, let cool, and dress out with bag and plain tube on paper or flour-dusted greased pans, in crescent shape. Mix should make 12 dozen cakes.

Brown Cookie Mixture

Two pounds granulated sugar, 1 pound compound, 4 or 5 eggs, 1 ounce soda, ½ pint or more molasses, 1 pound currants, ½ pint water, flavor sufficient to make a smooth rolling mixture. Add spices, cut out with 2¾-inch cutter. Makes 15 dozen cookies.

Fine Ginger Nuts

Five pounds sugar, 3 pounds lard, 3 ounces salt, 2½ ounces soda. Mix together, add 1 ounce ginger, 2 pints molasses, 1½ pints water, 9 pounds soft cake flour.

Universal Cookie Mixture

Seven pounds sugar, 3½ pounds shortening, 1 pint eggs, 2 quarts milk, 13 pounds cake flour sifted with 12 ounces baking powder. Mix may be divided and part of it mixed with chopped nut meats, cocoanut, fruit, peel, caraway seed, left plain, or washed and sprinkled with coarse sugar, etc. Bake in 375 degrees Fahr.

Peanut Slices, Almond Bread

One pound cake crumbs, 1 pound sugar, 1 pound flour, about 8 eggs, ½ pound shelled blanched peanuts or almonds, ¼ ounce cinnamon, ⅛ ounce ammonia. Make into a firm dough, cut over several times with a sharp knife to cut the nuts in smaller pieces. Form in long strips set on greased pans, flatten and wash with egg. Bake in medium heat. Cut in slices when baked.

Chocolate Almond Bread

Three-quarters pound sugar, ¾ pound flour, 1½ pounds cake crumbs, ½ pound raw almonds, 6 eggs, ¼ ounce ammonia, 2 ounces melted chocolate or cocoa, ½ ounce cinnamon and cloves. Mix and work like peanut slices, make in strips ½ inch thick, bake and ice with vanilla, and cut in slices while warm.

Sugar Cookies

No. 1—4½ pounds sugar, 2¼ pounds shortening, 10 eggs, 1 quart milk, 4 ounces cream tartar (phosphate), 2 ounces

soda, flavor of mace and vanilla, 9 pounds cake flour. Mixture makes 25 dozen. Cut out with 3-inch plain cutter. Bake in 375 degrees.

No. 2—3 pounds sugar, 1½ pounds compound, 3 eggs, lemon flavor, 1¼ quarts buttermilk, 2 ounces ammonia, 6½ pounds soft cake flour. Mix and cream sugar, shortening and eggs, dissolve the ammonia in the milk, then add flour. Bake in good heat. Mix makes 12 to 14 dozen.

Lemon Cookies—Fruit Cookies

(See also Lemon Cookies, to Drop Out, in Appendix)

4 pounds sugar, 2 pounds butter and lard, 1 pint eggs, 1 pint milk, 6 pounds flour, 4½ ounces baking powder, lemon flavor. For fruit cookies add ½ pound finely chopped citron, 2 to 3 pounds sultanas. Mix like sugar cookies, cut out, wash with egg. Roll fruit cookies in strips, round up, set on pans, flatten and wash with egg, bake in 350 to 375 degrees. Mix makes 20 dozen.

Oatmeal Cookies

No. 1—3 pounds brown sugar, 1½ pounds lard, ¾ ounce soda, ¾ ounce cinnamon, ½ pint yolks, ½ pint water, 3 pounds flour, 2 pounds rolled oats, 1¼ pounds seedless raisins. Mix and work like fruit cookies, wash with eggs, turn on pan in granulated sugar. Bake in 350 degrees. Mix makes 10 dozen.

No. 2—1¼ pounds sugar, ¾ pound lard, 1 ounce soda, mix in bowl, add ¾ pint molasses, ½ pint milk, then add 1½ pounds flour, ½ ounce cream of tartar, ½ ounce ammonia, and 1½ pounds bulk oatmeal. Cut with 2½-inch cutter, wash with egg-wash. Mix makes from 8 to 9 dozen.

Molasses Cookies

No. 1—6 pounds granulated sugar, 3 pounds lard, 2 quarts molasses, 2 quarts water, 4 ounces soda, 1 ounce cinnamon, ½ ounce ginger, ½ ounce cloves, 16 pounds flour. Makes 30 dozen. Rub sugar, lard and spices together, add molasses, water and soda, then flour. Cut with 3-inch scalloped cutter. Bake on lightly greased pans, in 350 degrees Fahr., with a little steam. If no steam, wash with water.

No. 2—2 quarts molasses, ½ pound melted lard, 7 pounds flour, 1 pint milk, 2 ounces soda, spices. Wash with egg and milk and bake in slow oven.

Bolivars

2 quarts molasses, 1 quart milk, 1 pound lard, 4 ounces soda, 1 ounce ginger, 1 ounce mixed spice, 9 pounds flour.

Scotch Cookies

No. 1—4½ pounds granulated sugar, 2½ pounds compound, 16 eggs, 1 quart molasses, 3½ ounces soda dissolved in a little water, 8½ pounds flour, cinnamon, allspice, lemon. Cut out with plain 3-inch cutter, egg wash, bake in 350 degrees.

No. 2—5 pounds sugar, 2½ pounds lard, 5 eggs, ½ pint molasses, 1 quart milk, 2½ ounces soda, 8½ pounds flour, spices to suit taste.

Crumb Cookies

No. 1—2 pounds C sugar, 1¼ pounds shortening, 1 quart molasses, 5 eggs, 1½ pints water, 3½ ounces soda sifted in 6 pounds flour, 3 pounds cake crumbs, spices as required.

No. 2—Put 3 pounds crumbs, 1 quart water, ¾ quart molasses, 3 ounces soda in bowl, mix, add cinnamon and lemon, add 2½ pounds sugar, 1½ pounds lard, mix, and add 5½ pounds flour. Cut with 2½-inch plain cutter, dip in sugar. A little jelly may be put in a dent made in the center. Mix makes 18 to 19 dozen.

Soft Ginger Cookies

Mix 2½ pounds sugar, 1½ pounds lard, 4 ounces soda, and cinnamon and ginger in a bowl, add 2 quarts molasses, 1 quart milk. Then add 10½ pounds flour. Cut out with 3-inch scalloped cutter, wash with milk. Mix makes 20 dozen.

Honey Cookies

No. 1—4 pounds sugar, 3 quarts honey, 10 eggs, 3 ounces soda, ½ pint water, 13 pounds flour. Rub sugar and eggs, add honey and soda, dissolved in water. Work, mix well on the

bench for 10 minutes. Bake sample and if cookie flattens too much the dough requires more working. Grease pans and wet lightly with brush to prevent cookies from sliding while being washed with the syrup. Bake in 350 degrees. Mix makes 32 dozen. Cut with plain cutter. Syrup for wash: Dissolve 1 pound icing sugar in scant ½ pint of water.

Imitation Honey Cookies

No. 2—2 pounds sugar, 1½ pounds shortening, 1 quart artificial or pure honey, 1 quart light-colored molasses, 1 scant quart milk, 3 ounces soda, 10 pounds flour, flavor mace and lemon. This mixture is also made with fruit, adding 1½ ounces spices, 1 pound mixed peel (citron and orange) and 1 pound currants or seeded raisins, run through meat grinder. Mix and treat like No. 1. Wash with syrup, and bake in 350 degrees.

Hermits

4 pounds sugar, 2 pounds shortening, 1½ pints eggs, 1 pint molasses, 1 pint milk, 1½ ounces soda, 1 ounce salt, 1 ounce mixed spice, 5 to 6 pounds currants and seedless raisins, ½ ounce ginger, 7 pounds flour. Roll out and cut ¼ inch thick with 2-inch cutter, wash with milk. Cocoanut may be added with less fruit, or mincemeat may be used in a softer mixture which can be dropped out like a drop cake, on greased and flour-dusted pans.

Dark Fruit Cookies

Rub together 2¼ pounds sugar, 1 pound 2 ounces compound, 6 eggs; add ½ pint molasses, ½ pint water, 1 ounce soda dissolved in water, then 3 pounds 14 ounces soft flour. When partly mixed put in ¾ pound currants or chopped raisins, season with cinnamon and cloves, add salt. Roll out and cut with 3-inch plain cutter. Wash with milk and egg. Mix makes about 14 dozen. Cookie improves if a day old.

Rough and Ready, or Log Cabin Cookies

3 pounds sugar, 1½ pounds shortening, 10 whole eggs, 5 yolks, 1 quart milk, 1 ounce soda, 2 ounces cream of tartar

(or 4 ounces baking powder), 6 pounds cake flour. Flavor with mace and lemon. Mix as usual, set on pans, dip in sugar then mark crosswise with a fork or cardboard. Bake in 360 to 375 degrees.

Graham Cookies

3 pounds sugar, 1½ pounds shortening, 1 pint eggs, 1½ pints milk, 2 pounds Graham flour, 2 pounds cake flour, 2½ ounces baking powder. Mix as usual. Drop on greased pans like drop cakes. May be washed and sprinkled with coarse sugar.

Bran Cookies

Cream 2½ pounds sugar, 1 pound shortening, ½ pint eggs, 1 pint milk, ½ ounce ammonia together; add 1½ pounds bran, 1½ pounds cake flour to make a smooth dough. Roll out and cut thin, same as lemon snaps. Bake in 300 degrees. Flavor with vanilla or with spices.

Spanish Cookies

3½ pounds sugar, 1 pound lard, 3 pounds crumbs, 3 pounds flour, 5 eggs, 1½ pints milk, ½ ounce ammonia, ½ ounce soda, 1 pound chopped fruit, raisins or currants, ½ ounce mixed spices. Mix as usual. Cut in 1-ounce pieces, roll in ovals, and flatten on pan. Dip on pan in sugar, bake in medium heat.

Peanut Cookies

2 pounds sugar, 1¼ pounds shortening, 1 pint yolks, ½ pint milk, flavor of mace, 4 pounds flour, 2 ounces baking powder. Mix as usual, cut out in shapes desired, wash and sprinkle with chopped peanuts. Bake in medium oven.

Cocoanut Cookies

Cream together 2 pounds sugar, 1¼ pounds cocoa butter, 2 pints eggs; add ½ pint honey, 1½ pints milk, 1½ pounds macaroon cocoanut, about 4½ to 5 pounds flour, 3 ounces baking powder, vanilla. Mix and cut out any size desired. Egg-wash and sprinkle some coarse desiccated cocoanut on top. Medium oven.

Chocolate Cookies

2 pounds sugar, ½ pound butter, 8 eggs, 1 ounce ammonia, ½ ounce cinnamon, ½ pound cocoa or melted chocolate, 2 pounds cake flour. Mix smooth with very little milk. Bake in various shapes. Ice when done.

Almond Cookies

Rub 1½ pounds almond paste smooth with 18 eggs and add 4½ pounds dark brown sugar. Add 1 ounce soda, mix well, then work in 4½ pounds flour. Egg-wash, sprinkle a few chopped almonds in center. Cut with 2½-inch plain cutter. Mix makes 35 dozen.

Tea Cookies

3 pounds brown sugar, 1½ pounds shortening, a little salt, creamed together; add ½ ounce cinnamon, ¼ ounce ginger, ¼ ounce nutmeg and 10 eggs. Dissolve ½ ounce soda and ½ ounce ammonia in ½ pint water, and mix with 4½ pounds soft flour. Roll out thin, cut with plain cookie cutter, set on table, dampen with wet cloth, and sift icing sugar over cakes, then pan and bake in moderate oven. Makes about 20 dozen.

Lemon Fruit Bar

3 pounds sugar, 2 pounds butter, 1 pint eggs, scant pint water, 2½ ounces ammonia, 7½ pounds flour, lemon flavor, 1½ pounds sultanas or currants. Cool oven.

Almond or Nut Bars, or Cocoanut Bars

1 pound sugar, ½ pound shortening, 3 eggs, ½ pint milk, ½ pound short cocoanut, 1½ pounds cake flour, ¼ ounce baking powder. Or use raw ground almonds or walnuts in place of cocoanut. Mix all ingredients to a medium paste, roll in strips, set on pans, flatten a little, egg wash and bake. Or the strips may be cut on the table and set on the pans, washed and baked.

Dark Fruit Bars

1 pound sugar, ½ pound lard, 3 eggs, ¼ pint molasses, ¾

pound crumbs, 1 pound flour, ½ ounce baking powder, 1 pound fruit. Mix like nut bars.

Cocoanut Bars

No. 1—4 pounds sugar, 2 pounds lard, 1 pint eggs, 1 pint milk, 1 ounce ammonia, 2 pounds cocoanut, 6¾ pounds cake flour. Mix and form in strips, flatten on pans, egg wash, sprinkle with granulated sugar. Bake and cut while warm.

Eggless Cocoanut Bars

No. 2—2 pounds sugar, 1 pound shortening, ½ pint molasses, 1 quart milk, 2 pounds short cocoanut, 1 ounce soda, vanilla, 3 pounds flour. Mix into a soft mass, dress with bag and large flat star tube in fingers on greased pans. Bake in medium oven.

Oriental Fruit Bars

Cream together ½ pound lard, 1½ pounds sugar, 5 eggs, 1½ pint molasses, ¾ ounce cloves, ¾ ounce cinnamon; add 1 pint milk, 1½ ounces soda dissolved in the milk, 4½ pounds flour. Mix with 2 pounds raisins, 1 pound currants, 1 pound citron, 1 pound figs finely chopped, ½ pound nuts. Scale 1½ pound pieces, roll in strips, set on pans, three strips on each pan, flatten, egg wash and bake in 320 degrees. Let cool. Bars improve if a day old. They may be iced and cut in slices.

Drop Cakes—Hermits

5 pounds sugar, 2½ pounds shortening, 15 eggs, 2½ quarts milk, 4 ounces soda, 8 pounds flour, 3 pounds currants, 3 pounds short cocoanut, 2 ounces cinnamon. Mix as usual. Drop on greased and dusted pans, 20 on a pan. Mix makes 20 pans. Medium oven.

Ginger Drop Cakes

1 pound sugar, ¾ pound lard, 5 eggs, ½ pint molasses, ½ ounce soda dissolved in ¾ pint milk, 1¾ pounds flour, ½ ounce baking powder, 1 ounce ginger and cinnamon. Mix as usual, drop out on greased and dusted pans.

Molasses and Spice Drop Cakes

Mix 12 ounces lard, ½ pound sugar, 5 eggs, ½ ounce ginger, 1 quart molasses, 1½ pints water, 3¾ pounds soft flour and 2 ounces baking powder together. Drop out on dusted, greased pans.

For spiced drop cookies add spices. Drop a raisin on top of each cookie before baking. Mix makes eight dozen.

Soft Ginger Drops

4½ pounds brown sugar, 1¾ pounds lard, ½ ounce salt, 2½ ounces soda, 1 ounce mixed ginger and cinnamon, flavor of lemon, 3 pints molasses, 5 pints sweet or sour milk, 2 pounds bread flour, 4 pounds cake flour. Mix like molasses cake, drop on dusted pans, with seedless raisins on top. Makes 15 dozen.

Yellow Drop Cakes

2 pounds sugar, 1 pound lard, 12 eggs, 1½ pints milk, 1 ounce ammonia, 4 pounds soft flour, 2 ounces baking powder. Mix as usual. Drop on greased and dusted pans.

Coco-Butters—Mansfield's Cocoanut Drop Cookies

Put in bowl 5 quarts water, ½ pound soda, salt to season, 4 pounds lard; break this all up so the lard is in small pieces, add 6 pounds macaroon cocoanut, stir well together, 26 pounds cake flour, and 12 pounds granulated sugar on top of flour, then mix well. Use this for machine. If dropping out by hand use 24 pounds flour. Drop about size of an egg. Mix makes 65 dozen.

Cocoanut Drop Cookies, White

1 pound sugar, ½ pound butter, 5 eggs, 1 pint milk, 2½ pounds flour, 2 ounces baking powder, 1 pound cocoanut. Mix and drop out on lightly greased pans.

SNAPS, JUMBLES AND WAFERS

Lemon Snaps

No. 1—2½ pounds sugar, 1 pound butter and lard, 7 to 8 eggs, 2½ pounds soft flour, ¼ ounce ammonia, lemon flavor,

milk as required. Roll out thin, cut with small snap cutter, set on greased pans, egg wash, and bake in 350 degrees.

Lemon Snaps, to Drop Out with Bag and Tube

No. 2—2 pounds sugar, 1 pound butter, 10 to 11 eggs, grated rind and juice of 4 lemons, 2½ pounds flour sifted with 1 ounce baking powder.

Ginger Snaps to Drop Out

No. 1—1¼ pounds sugar, ½ pound lard, 5 eggs, 1 pint molasses, 1 pint water, 1 ounce soda, 1 ounce mixed spice—half ginger, flour sufficient to make a soft mixture.

Ginger Snaps with Crumbs, Eggless

No. 2—1¾ pounds sugar, 1 pound lard, 1 quart molasses, 1 pound crumbs soaked in 1 pint water, and 2 ounces soda, spices, flour to mix.

No. 3—3 pounds sugar, 1 pound lard, 1 quart molasses, 1 pint water, 2 ounces soda, 1 ounce ginger, 1 ounce mixed spice, ¼ ounce salt, 6¼ pounds soft wheat flour. Mix as usual. Cut with 2-inch snap cutter, wet on pans, or bake in a little steam.

Vanilla Jumbles

2 pounds sugar, 1¾ pounds shortening, 10 eggs, 1 pint milk, ½ ounce soda, 1 ounce cream of tartar, 4½ pounds cake flour, vanilla flavor. Mix like cakes, lay out in rings with bag and large star tube, on lightly greased pans. Let stand to dry ½ hour; this brings out the star in better shape. Bake in 375 degrees Fahr.

Chocolate Jumbles

Add 2 ounces melted chocolate to jumble mixture given, sprinkle with granulated sugar.

Eggless Jumbles—Jelly Rings

1¼ pounds sugar, 1½ pounds butter, 1 pound lard, 3 pounds cake flour, ¼ ounce baking powder, vanilla, egg color. Mix as usual. These are best dressed with bag and large star

tube in small patty tins, making rings and leaving center open. Bake in medium oven, dust with sugar, and put a dot of good jam in center.

"S" Jumbles

2 pounds flour, 1¼ pounds butter, ¾ pound sugar, 4 whole eggs, 8 yolks, vanilla or lemon flavor.

Butter Rings

2½ pounds flour, 1½ pounds butter, 1 pound sugar, 9 eggs, a little ammonia, vanilla. Use biscuit or jumble machine and set on pans in small rings. Bake in medium heat.

Champagne Strips or Wafers

Use butter ring mixture. Use flat corrugated die in biscuit machine. Cut in 4-inch strips, bake on double tins.

Spiced Crumb Rings

Rub 7 ounces butter in 1 pound flour, add 1 pound sifted cake crumbs, 12 ounces sugar, ½ ounce mixed spices, mix with 2 or 3 eggs and ¼ ounce ammonia, and a little water, into firm paste. Use star die in biscuit forcer, and form in small rings on the pan. Ice rings when baked.

The success of the formula depends also on the richness of the cake crumbs. If very rich in sugar they would make the cakes spread too much in baking. Very dry and poor crumbs would require more ammonia than rich crumbs.

Wafer Jumbles

1½ pounds powdered sugar, 1½ pounds butter, 12 eggs, 2½ pounds cake flour, vanilla flavor. Mix like cake, keep cool, and dress with medium-sized star tube on lightly greased pans in ring or "S" shape, or in small bars which may be sprinkled with cocoanut, chopped almonds, or left plain.

White Vanilla Wafers or Cats' Tongues

1 pound icing sugar, 1 pound white butter, 10 egg whites, 1¼ pounds cake flour, vanilla flavor. Rub butter and sugar light, cream in the egg white, then add flavor and flour.

Dress on lightly greased pans with bag and small lady finger tube in small finger shapes, set well apart, and bake in about 280 degrees Fahr. Take off while warm by running the palette knife under the cakes.

Almond or Lemon Wafers—Almond Strips

2 pounds powdered sugar, 1½ pounds butter, 6 eggs, ⅛ ounce ammonia, 2½ pounds cake flour, flavor of grated rind of lemon or extract. Mix like cookies, set to cool to get firm. Work up cool. Roll out on dusted board or cloth. For wafers cut with snap cutter, set on pans and egg wash. For almond strips cut in 3-inch long, ½-inch wide bars, wash on table and sprinkle thickly with blanched and finely chopped almonds, set on pans and bake in 300 degrees, or medium oven.

Almond Wafers—Rolled Wafers

½ pound almond paste, 6 egg whites, ¾ pound powdered sugar, 4 ounces cake flour, ¼ pint milk, a pinch of salt, powdered cinnamon to season. Mix into a smooth paste, dress with stencil on lightly greased pans. Bend or roll in any shape. The patterns or stencils are made out of cardboard, and the inside of the stencil is cut into the desired shape with a sharp penknife so the edges come out smooth. The mixture is placed on the point of the bowl knife and spread about one-sixteenth inch in thickness. The wafers are taken off while hot and beat in leaf shape, cornucopias, etc.

Walnut Wafers

½ pound almond paste, ½ pound ground almonds, ½ pound ground walnuts, 1¼ pounds sugar, a scant pint egg whites, ½ teaspoonful cinnamon, ¼ teaspoonfuls cloves and allspice, the grated rind of 2 lemons. Mix into a smooth-spreading paste on the fire until hot, dress in thin ovals on lightly greased pans dusted with flour or dres son sheets of wafer paper, and when baked and cool cut in bars or squares.

Swedish Rolled Wafers—Cones

The weight of 5 eggs in shell of powdered sugar, the same weight of soft flour; mix with the 5 eggs into a soft spreading

paste, flavor with vanilla or with spices. Place a teaspoonful at a time on well greased baking pans, about 12 to 15 in a pan. Spread with back of a spoon very thin, in large ovals. Sprinkle thickly with shredded cocoanut, and bake in a brisk heat. Bake only a few pans at a time. Draw to oven door and take off the wafers, while the helper rolls them quickly on sticks or forms them in cone shape. The baked wafers must be handled quickly or they cannot be rolled. They may be baked without the cocoanut, rolled quickly on cone shaped sticks, and when cold the cones may be iced with a boiled chocolate icing or covered with thin fondant and filled with meringue, whipped cream or ice cream, as desired.

Ice Cream Sandwich Wafers—Cream Wafers

No. 1—1 pound cake flour, 14 ounces sugar, 4 eggs, 4 ounces melted butter, ⅛ ounce ammonia. Dissolve ammonia in a little milk, sift sugar and flour together, mix with the eggs and sufficient milk into a thin batter, beating in the melted butter. Bake in wafer irons, which should be well greased.

Ice Cream Cone Wafers

No. 2—2 pounds cake flour, ½ pound rice flour, 1¼ pounds sugar, 4 to 5 eggs, milk sufficient to make a smooth batter. Mix like sandwich wafers, bake in cone irons, and roll on pointed stick while hot.

Dietetic Bran Wafers

Set 1 pint of water to boil, and when boiling pour over 2 pounds of bran, add 2 pounds of sugar, 1 pound shortening and let cool; then work in ¼ ounce soda, ½ ounce powdered ammonia and 1 pound soft flour. Roll out thin and cut with wafer cutter. Bake in a cool oven until very crisp.

Honey Wafers

½ pound sugar, ½ pound butter, 1 pint of honey, 1 pound of soft flour, flavor of mace and lemon. Drop out on lightly greased pans with bag and plain tube size of 25-cent piece, flatten and bake in cool oven.

Rolled Brandy Wafers, or Snaps, or Butter Scotch

1 pound sugar, 1 pound butter, 1 pint molasses, lemon rind, 1 pound cake flour. Mix all together, place on greased pans far enough apart, bake in cool oven, roll while hot.

These small cakes must be handled cool. After mixing set in ice box to stiffen, then roll into a string and cut in small pieces, set far apart on greased tins, flatten and bake as directed. Can be rolled on stick or bent over peel handle.

SMALL HARD FANCY CAKES

Chocolate Drops

No. 1—3 pounds powdered sugar, ½ pint egg whites, 6 ounces melted chocolate. Beat egg whites light and beat in the sugar, then set on slow fire or in hot water and beat up until warm, add the melted chocolate and mix well.

No. 2—Boil 3¼ pounds sugar, ½ pint water, to 240 to 243 degrees. In the meantime beat up 1 pint of egg whites, and when stiff beat in about 8 ounces powdered sugar. Pour the boiling sugar slowly into the egg whites and add 6 ounces melted chocolate. Mixtures should not be too stiff, so the drops flow to form a smooth top.

Rose Drops—White Drops

Use mixture No. 1 or No. 2 for these drops, omitting the chocolate, color pink, and flavor with rose extract.

For white drops omit coloring and flavor with peppermint extract.

Drop mixture while warm on lightly greased and dusted pans. Let dry, so a skin forms on top. Chocolate drops should dry about three hours; the pink or white drops require less time to dry before baking. Bake in cool oven.

These cakes may be made up in shape of drops, small fingers, scrolls or heart shapes, and may be decorated with varicolored icings and used for Christmas tree confections.

Vanilla Cream Drops, or Souffles

Mix 20 yolks of eggs with about 3 pounds icing sugar and ¼ ounce of ammonia to a smooth, thick paste; flavor with

vanilla. More or less sugar may be required to make the paste stiff enough so it does not run too flat when dropped on lightly greased and dusted pans. Use bag and small plain tube, make up in the same shapes as chocolate drops. These drops dry quickly and should be baked as soon as a thin skin is formed. The cakes bake up nicely and retain their shape well. Can be decorated like chocolate drops.

Patience Drops or Figures

Beat 9 egg whites (½ pint) light, add 1 pound powdered sugar, beat up again, and add 14 ounces cake flour; flavor with vanilla. For chocolate Patience add a scant ounce of melted cocoa. Dress on greased and dusted pans in round drops the size of a 25 cent piece, or form in figures or scrolls; let dry from 6 to 8 hours, then bake in cool oven.

Anise Drops or Fingers

Beat together 1 pound powdered sugar and 8 eggs until it thickens the same as for sponge cake, add ½ ounce anise seed or flavor with a few drops anise oil, add some powdered ammonia, as much as will lie on a dime, and mix with 1 pound soft flour. Drop on flour-dusted pans in drops or in small fingers, let dry about 6 hours or overnight, and bake in fairly good oven.

Cinnamon Sticks—Half Moons

½ pound cake crumbs, ½ pound flour, 6 ounces sugar, 2 eggs, ¼ ounce mixed spice, 1/3 ounce ammonia. Mix with a little water into a stiff dough. Roll in strips, ice with a firm royal icing. Cut in strips or fingers, or in crescents, set on pan and let dry for 2 hours. Then bake to a nice color.

Dominoes

Mix 1 pound sugar, 1 pound 6 ounces flour, ½ ounce cinnamon, 6 eggs and ½ ounce ammonia into a smooth paste. Ice with a firm royal icing, cut in 2½-inch-wide strips, and cut the strips in 1-inch-wide fingers. Let dry on the pans and bake. When baked form in dominoes, making division and dots with chocolate.

Cocoanut Drops

1½ pounds sugar, 1 pound butter, ½ pint eggs, 1½ pints milk, 2½ pounds sugar, 2 ounces baking powder. Mix like cakes, drop on greased and dusted pans. Sprinkle with cocoanut and sugar. Bake in 300 degrees.

SPRINGERLE, CHRISTMAS CAKES

No. 1—2 pounds powdered sugar, 9 eggs, 2½ pounds cake flour, ¼ ounce ammonia, ½ ounce anise seed, or anise oil, for flavor.

No. 2—16 pounds sugar, 3½ to 3¾ quarts eggs, 20 pounds cake flour, 2 ounces ammonia, anise oil. Mixture makes 100 dozen cakes.

Mix sugar and eggs and beat light in cake machine, then add flavor and ammonia, then flour. Mix to a smooth dough. Roll dough out ¼ inch thick and run over the springerle roller, or cut in pieces and press out in the dusted forms. Cut in squares with sharp knife and set on lightly greased and dusted pans. Let dry 5 to 6 hours and bake in cool oven.

Almond Souffles

Make a soft macaroon paste with 1 pound almond paste, 1 pound powdered sugar and a scant ½ pint egg whites, then work in sufficient icing sugar to make a stiff paste. Flavor with vanilla. Roll out ⅛ inch thick on marble slab, dusting the slab with sugar. Cut out in small stars, rings, hearts, etc., and cut, with a very small cutter, a center out of each. Set on dusted pans, let just dry lightly, then bake in cool oven. These small cakes make nice Christmas confections and may be iced, dipped in colored sugar, etc. The cakes rise well in baking.

Rose Souffles, Chocolate Souffles

Mix 5 beaten egg whites with sufficient icing sugar into a smooth rolling paste, color pink, flavor rose, or add some melted chocolate or chocolate color. Handle like almond souffles and decorate when baked.

HONEY CAKES

Honey doughs improve with age and are best if made some time before they are used. The aging of the dough is said to improve the acidity, and make the dough rich and mellow during the ripening period, thus making a better eating cake than fresh-made doughs. Honey doughs are made in many qualities, from pure honey, or part molasses and honey, other syrups are used with sugar and more or less water may be added before boiling. The flour should be a soft winter wheat flour, and in some honey doughs part rye flour and part soft winter wheat flour are used to make short, mellow dough. In Europe potash and ammonia or soda and alum are used for these doughs, but baking soda may be used with equal results in place of potash.

A standing rule is used for making honey doughs: Even weights of flour and honey or molasses are used, more flour in proportion to water added. The honey is heated until it rises to a boil; this is checked by adding a little cold water. The syrup is taken off the fire, and with skimmer any impurities which have risen taken off, or it is strained through a fine sieve into bowl or trough. When cooled down to blood heat, or about 98 degrees Fahr., sufficient flour is added to make a medium firm dough.

Honey Dough

Both honey and molasses vary in their density or sugar content, therefore some doughs bake up richer and act differently than others. In large factories the different doughs are tried out with soda and ammonia a couple days after they are made, to ascertain the amount of leaven required. When making smaller batches it is always best to bake a sample to be certain of results. If the cakes are too light work in more stock dough, containing no leaven, into the batch, if too close grained and heavy, increase the soda or ammonia slightly.

To 55 pounds honey brought to boil add 40 pounds rye flour, 15 pounds winter wheat flour and mix. Take to 50 pounds of this dough 4 ounces soda, 2 ounces ammonia, 8 ounces cinnamon, 1 ounce ground cardamom, 1 ounce nutmeg,

½ ounce cloves, ½ ounce allspice. Make up in cakes or peppernuts.

Standard Spice Mixture for Honey Cakes

Mix together 10 parts high grade cinnamon, 5 parts allspice, 3 parts cloves, 3 parts mace, 2 parts cardamom, have all finely ground, and keep in closed jar ready for use.

Artificial Honey, Invert Sugar Honey

Dissolve 45 pounds corn sugar, or 45 pounds invert sugar, in 11 quarts (22 pounds) water, stir and let come to a boil, add 3 ounces of dissolved tartaric acid, mix and let boil up again, then let cool and use.

Honey Stock Dough

No. 1—To 50 pounds honey brought to a boil and cooled to blood heat add 50 pounds soft wheat flour, and make into smooth dough as directed. Let rest, well covered, in cool place for about 24 hours before using. For 25 pounds of this dough take 5 ounces of the spice mixture given, add 2 ounces soda, 1 ounce ammonia rubbed smooth with 2 eggs. Work this in the dough with dough brake roller to incorporate the leaven and spices.

Honey Dough with Brown Sugar

No. 2—Dissolve 6 pounds brown sugar in 2 quarts water, let boil up, add ½ ounce cream of tartar and let boil to 220 degrees, or thread (see sugar boiling degrees). Then add 5 quarts honey and mix well, let cool, and add 20 to 22 pounds soft flour, making smooth dough.

Stock Dough with Artificial Honey

No. 3—Take half pure honey, half artificial honey, or half molasses, half artificial honey, or the plain artificial honey without any addition, let come to boil, add 1 pint water for 5 pounds honey, stir and let cool. Then make a firm dough with sufficient soft wheat flour. A part of this dough may be used with some better grade of dough for figures and other small goods. Use leaven in the same proportion as in the regular stock doughs and bake sample as directed.

Honey and Sugar Dough

No. 4—Dissolve 10 pounds brown sugar in 2 quarts water, let come to boil, and boil to 220 degrees. Add 10 pounds of honey, mix well, and let boil up together, strain and let cool to blood heat, then add 18 pounds cake flour to make a smooth dough. From the preceding stock doughs, which may be used singly or in combinations, such as half honey dough, half artificial honey dough or part sugar dough, quite a variety of cakes are made. About 1 ounce spice mixture is figured sufficient for 5 pounds of stock dough, with 2 ounces soda, 1 ounce ammonia, for 25 pounds stock dough for raising. Thick honey cakes require a slight reduction in soda and ammonia, while for small cakes, such as figures and nuts, etc., a slight increase of ammonia is often permissible.

Thick Honey Cake, Braunschweiger

For 20 pounds stock dough take 3 ounces spice mixture, 1½ ounce ground anise seed, 1 ounce soda, ½ ounce ammonia. Mix this smooth with 3 eggs and work in. Bake sample. Roll dough out about ¾ to ½ inch thick, lay on greased and dusted pan, set in a ½-inch wood frame. Brush off flour and mark in small cakes about 2½x4½ inches, decorate each cake with blanched and split halves of almonds, one half in each corner, four to form star in center. Bake in medium oven and brush over with a thin vanilla icing while warm; then cut on the marked places with a sharp knife. These cakes may be cut and baked singly on the pan and iced when baked.

Swiss or French Honey Cake

Take 5 pounds brown sugar dough, 10 pounds honey dough, 1½ ounces soda, ¼ ounce ammonia, 2½ ounces spice mixture, 1½ pounds finely chopped raw almonds, ½ pound citron, ½ pound orange peel finely cut, ½ pound granulated sugar mixed smooth with 2 eggs. Work this well together. Roll out rather thin and cut in small oblongs to weigh about ¾ ounce each Bake on flour dusted pans and ice when cold.

Nuremberg Lebkuchen

Take 8 pounds honey stock dough, which contains the

raising, add 1½ ounces spices, ¾ pound dropped almonds, and work in 2 eggs. Roll out and cut in small cakes, 2x4 inches, 20 to the pound, and bake on flour-dusted pans in good heat so they do not dry out. Frost with vanilla. These are also made in 3½-inch round cakes, decorated in the center with a star of blanched, split almonds, baked to a nice brown color, and iced with thin vanilla icing when cold.

Fancy Nuremberg Leckerly

No. 1—1 pound almond paste, 1 pound granulated sugar, 1 ounce flour, sufficient egg whites to make a smooth paste, flavor of grated lemon rind.

No. 2—1 pound almond paste, 18 ounces sugar, 8 to 9 egg whites, a pinch of ground cinnamon, 2 ounces melted chocolate. Mix like a macaroon paste.

No. 3—Beat up 1 pound sugar with 11 eggs on a slow fire, same as for sponge cake. When it thickens add 4 ounces chopped almonds, 14 ounces cake flour, 1 ounce spice mixture, and a pinch of ammonia.

After the three mixtures have been prepared cut wafer-paper in rounds of about 4¼ inches diameter, or in oblongs 2x4 or 2x3 inches. Spread the paste about 1/3 inch to ½ inch in the center of the wafers, smooth off the sides with a wet knife. For mixture No. 1 put half of a blanched almond in the center of each cake of one-half the mixture; the other half decorate with a slice of citron. For No. 2, sprinkle top half of the cake with fine granulated sugar, mixed with nuts, the other half with white or colored nonpareil sugar. For No. 3, let the cakes dry after spreading on the wafer, so a crust forms before baking. Now bake these cakes in a cool temperature about 280 degrees, to a nice brown color. Glace the cake with a transparent icing. Six of these cakes are packed in fancy round tins or in round fancy paper packages tied with fancy ribbon, and sold under various names.

Elisen Lebkuchen

Mix 1 pound ground raw almonds, 1 pound granulated sugar, 3 ounces finely chopped citron, 1 ounce flour, ½ ounce cinnamon, a little ground cloves, the grated rind of one lemon,

11 egg whites, a little ammonia, to soft spreading paste; dress on 3-inch round wafer papers, set on papered pans, and bake in 300 degrees. When baked and cold, ice one-third of mixture with chocolate, one-third with ink rose flavored icing, one with pale yellow lemon icing. Pack two of each kind in round fancy tins, holding six cakes.

White Lebkuchen

Warm 1¾ quarts milk and dissolve 5 pounds granulated sugar, let cool, then add ½ pound lard, the grated rind of 2 lemons, and 4 ounces ammonia rubbed smooth with 2 eggs. Then work in about 10 pounds cake flour and mix smooth. This dough is used for figures, hearts and other kinds of small cakes. This mixture can be improved by adding blanched and finely chopped almonds and citron. Anise seed or oil is another favorite flavor for white cakes.

Chocolate Honey Cake

Take 10 ounces dissolved chocolate, 2 pounds sugar, 1 pint hot milk, and make a stiff dough, adding sufficient cake flour. Work this in 2 pounds honey dough with 1 ounce soda, 1 ounce ammonia, and 2 yolks. Bake a sample, roll out ¼ inch sheets, cut in 3½x2-inch squares and bake in moderate oven on flour dusted pans. Frost with boiled chocolate icing.

Filled Honey Cakes

To 10 pounds of honey dough or mixed dough add 1 ounce soda, 1 ounct ammonia, and work smooth with 3 yolks. Roll into ⅛ inch sheet, cut in 4-inch-wide strips. Cover every other strip with filling given, and lay on the filling some citron cut in long thin slices. Bake in slow heat. Ice strips on both side sand sprinkle with nonpareil sugar, then cut in 2¼-inch widt slices or cuts. Pack side by side in fancy wrapper.

Filling for Honey Cake

Mix 1 pound almond paste, 4 ounces bitter almond, 12 ounces sweet almond, finely ground with water to a smooth paste. Work in 1 pound currant jelly or jam, 2½ pounds sugar, 1 pound ground sultanas, flavor with a little cinnamon

and the grated rind of lemon, add sufficient water to make smooth spreading paste. Use as directed.

Macaroon Honey Cake

Roll 12 pounds honey dough containing the raisins, and 1 pound ground almonds, into ¼ inch thick sheet. Cut in 4-inch wide strips, cover each strip with a soft macaroon paste, such as is used for plain macaroons. Cut in small cakes and set on greased and dusted pans. Bake in 300 degrees. These cakes may be iced with almond flavored icing or left plain.

Pflastersteine—Cobblestones

These cakes are usually made lighter by adding more raising. For 20 pounds honey dough or mixed dough take about 4 ounces spice mixture, 2½ ounces soda, 2 ounces ammonia, 3 eggs and work smooth. Bake a trial, then roll out in a long string and cut in small nuts. Put in sieve and dust with flour, shaking them well together. Scale in 4- to 6-ounce portions and fill in rings which are greased and dusted, and set on the prepared pans. Bake carefully. When cold brush off the flour, and ice, using a stiff brush with white or pink icing. Cobblestones are also baked in large squares in wood frames, iced and cut in pieces.

Peppernuts

These may be made from the same doughs as used for honey cakes or cobblestones. Varieties may be made by adding chopped nuts and citron. Roll dough out and cut with small round cutter, or roll in long strips and cut in even-sized pieces, then round by hand, set on greased pans, flatten, and bake in medium oven. When baked and cold, ice as follows:

Boil 5 pounds granulated sugar, 1 quart water to a strong thread, put drops in bowl, and pour the syrup over the drops in a thin stream, stirring constantly until the sugar granulates and forms a white coating. Some bakers simply dampen the well-dried baked nuts with a syrup, then roll them in icing sugar.

Other varieties are made from the white sugar dough mixture by baking small nuts, which when baked and well dried

are covered like the other peppernuts with white or pink colored sugar, flavoring the white syrup with a little peppermint, the pink syrup with rose, strawberry or raspberry flavor.

Small Mixtures for Peppernuts

No. 1—Heat 6 pounds honey, 4 pounds N. O. molasses and 1 quart water to near boiling, let cool, add 3 ounces mixed spice, about 14 pounds cake flour, 2 ounces soda, 1½ ounces ammonia. Bake sample and make up as directed.

No. 2—Take 1 gallon molasses, let come to near boil, and strain in bowl; let cool and add 1½ pounds brown sugar, ½ pound lard, 4 ounces mixed spice, or 2 ounces spices and 2 ounces ground anise seeds, 3 ounces soda, ¼ ounce ammonia, and sufficient flour to make a stiff dough. Bake sample and make up as directed.

Honey Dough for Figures

Mix together 5 pints honey, 2½ pounds brown sugar, 1 quart milk, heat to near boiling, put in bowl, add ¾ pound lard, 3 ounces mixed spices, a few drops anise oil or 1 ounce ground anise seed. Let cool. Dissolve 1 ounce soda and 1 ounce ammonia, and add to mixture with about 10 pounds cake flour. Use this the next day, for figures, hearts and small cakes of any kind.

Decorated Honey Cakes.

IX. MACHINE-MADE COOKIES

(See Appendix for important Additions to Material in this Chapter)

Many of the ordinary cookie mixtures may be adapted to be made by machine, but it requires good judgment to accomplish this. A mixture may work well on one machine, but not on the other. Some flours work tougher than others, and a tough mixture may not work as good as a shorter mixture. The chemicals, especially ammonia, should be well dissolved. The average sweet biscuit or cookie mixture should never be overmixed. Overmixing toughens the mixture, especially when using a flour of good absorption. A good soft winter wheat flour works most satisfactorily. Many goods are improved if the dough is given time to shorten and rest for some hours. Some mixtures work stiffer in cold weather than in warm weather, and may accordingly require more or less flour or liquid. It is well to bake a sample before running off the whole batch, to see how it works in the machine and in baking.

(See also Leavening in Cookies, Fancy Butter Cookies, in Appendix)

Sugar Cookies, or Light Cookies

No. 1—36 pounds sugar, 17 pounds compound, 2 quarts eggs, 8 quarts milk, 3 ounces soda, 12 ounces ammonia, 60 pounds soft winter wheat flour, vanilla flavor.

No. 2—16 pounds sugar, 10 pounds corn syrup, 12 pounds compound, 1¾ gallons milk, 1½ pints whole eggs, 1½ pints yolks, vanilla flavor, ½ pound ammonia, ¼ pound soda.

Mix sugar and shortening, add eggs, milk with ammonia, then flavor and flour. Mix rather soft. Run on depositing machine with 2½-inch round die. Before baking wash with sweetened milk wash or egg wash, or dip in sugar. Bake in medium hot oven, or 375 degrees.

Syrup Crumb Cookies

Eight pounds C sugar, 5 pounds compound, 2 quarts corn syrup, 2 quarts molasses, 3 quarts water, 12 pounds cake

crumbs, 4 ounces mixed spices, 1 quart eggs, 20 to 22 pounds flour. Sift 8 ounces soda in flour. Mix as usual. Drop with large die, dip in sugar and bake in a cool oven.

Scotch Cookies or Butterscotch

Thirty-two pounds granulated sugar, 16 pounds compound, 1 quart eggs, 2 quarts sugar honey (or pure honey), 2 quarts molasses, 14 ounces soda, 7 quarts milk, about 48 pounds flour. Flavor of mace and cinnamon. Mix as usual, drop with 2-inch die, dip with cloth soaked in syrup, or dip in coarse sugar. Bake in medium oven.

Coffee Cookies

Seven and one-half pounds C sugar, 4½ pounds compound, 2½ quarts honey, ½ pint yolks, 2½ quarts molasses, 6 ounces soda, 2 ounces salt, 3 ounces ginger, lemon oil, 25 pounds soft flour, a little water, 1 ounce cinnamon. Sift sugar and cream with compound, add spices, honey and molasses, add lemon flavor and beat in the eggs, then the flour. Make a smooth dough, adding a little water if required. Run with 2-inch die. Bake in medium heat.

Fruit Cookies

Fifteen pounds sugar, 7 pounds compound, 2 ounces salt, 3 pints eggs, 4 quarts milk, 2 ounces soda, 3 ounces ammonia, lemon flavor, about 25 pounds soft winter wheat flour. Mix like sugar cookies. Drop with 2-inch die on pans, sprinkle with small raisins or currants.

Honey Jumbles

Twenty pounds flour, 5 quarts honey, 1¼ pounds sugar, 3½ pounds lard, 1 quart eggs, 1 pint water, 6 ounces soda, 6 ounces cinnamon, 2 ounces cloves, 1 ounce mace. Warm honey to about 120 degrees, let cool and add sugar, lard and eggs creamed together; add soda dissolved in water, then add flour, and make a smooth dough. Let stand for 3 to 6 hours, then run on machine with small jumble die. Bake in medium oven.

Cocoanut Macaroons with Almond Paste

Twelve pounds macaroon cocoanut, 6 pounds almond paste, 15 pounds sugar—half powdered, half granulated—3 quarts egg whites, 3 pounds corn flour, 1½ pounds wheat flour. Work almond paste smooth with 1 quart egg whites, beat the other two quarts light, beat in 2 pounds sugar, and work into the almond paste, then mix in the balance of the sugar and the cocoanut; then add flour. Do not toughen mixture, just mix clear. Drop with 1-inch die on flour-dusted pans. If the mix is too stiff, add a little syrup. Flatten tops with wet cloth, and bake in about 300 to 325 degrees Fahr.

Oriental Cocoanut Drops

Rub smooth 6 pounds C sugar, 2 quarts molasses, 3¾ pounds soft lard, add 2 ounces ginger and mace, 3 pints water, vanilla flavor, 2½ ounces soda, ½ ounce ammonia dissolved in the water; then add 3½ pounds macaroon cocoanut mixed with about 12 pounds of cake flour, mix clear, drop on pans with 1-inch die; dip pans onto coarse cocoanut. Bake in moderate oven.

Honey Cakes, Iced

No. 1—2½ pounds fine granulated sugar, 2½ pounds lard, 3½ gallons honey, 3 pints water, 14 ounces soda, 3 ounces ammonia, 3 ounces salt, lemon oil and mace, 48 pounds flour. Mix sugar, softened lard and honey, add lemon, soda and ammonia, also salt dissolved in water. Mix in the evening and run off in the morning giving it a mixing before running it off on the machine. Use a plain round die, and bake with a little steam. Ice when baked.

No. 2—20 pounds granulated sugar, 10 pounds compound, 6 quarts honey, 12 ounces soda dissolved in 1 quart water, 3 ounces salt, 46 pounds cake flour, 2 ounces honey cake spices. Use plain round die. Bake in moderate oven with a little steam.

Spiced Oatmeals

Twelve pounds brown sugar, 9 pounds lard, 3 ounces salt, 3 quarts molasses, 8 quarts milk or buttermilk, 5 ounces soda,

6 ounces cream of tartar, 1 ounce cloves, 1 ounce cinnamon, 12 pounds short oatmeal, 24 pounds cake flour. Mix like other cookies, drop on pans, wash with milk or dip in granulated sugar on the pans.

Mixed Jumbles

Ten pounds powdered sugar, 2 pounds butter, 3 pounds lard, 3 pints eggs, 2½ ounces ammonia, 2 ounces soda, 4 quarts milk, about 24 pounds soft flour, flavor of vanilla. Cream sugar, butter and lard, add eggs by degrees, then flavor and milk with soda and ammonia dissolved in it. Then add the flour and just mix clear. Run on pans as usual, with jumble die, dip one-third of the jumbles in coarse cocoanut mixed with sugar, some in colored sugar, or in nonpareil sugar, roasted and chopped peanuts, to make a variety.

Molasses or Spice Jumbles

Six pounds granulated sugar, 6 pounds lard, 2 ounces salt, 4½ quarts molasses, 1½ pints water, 8 ounces soda, 5 ounces ginger, 1 ounce allspice, about 24 pounds soft winter wheat flour. Mix sugar and lard, add spices and molasses and salt dissolved in water. Sift soda thoroughly in the flour. Make a smooth dough. Run with jumble die, and dip on pans in granulated sugar; bake in medium heat.

Butter Jumbles

Nine pounds fine granulated sugar, 2½ pounds butter, 4 pounds compound, 1 pint honey, 1 ounce soda, 1½ ounces ammonia, 4 quarts milk, vanilla or lemon flavor, 25 pounds soft flour. Cream sugar and shortening, add honey and flavor, then the milk with ammonia well dissolved. Sift soda in the flour and mix smooth. Bake in about 340 degrees Fahr. with a little steam.

Lemon Cookies

(See also Lemon Cookies, Machine Dropped, in Appendix)

Twenty-four pounds granulated sugar, 8 pounds shortening, 4 quarts eggs, 8 ounces ammonia, 2 quarts milk, 36 pounds cake flour, lemon flavor.

Ginger Cookies or Snaps

Twelve pounds granulated sugar, 6 pounds lard, 1 gallon molasses, 1 gallon water, 3 ounces ginger, 1 ounce cinnamon, 8 ounces soda, 2 ounces salt, 32 pounds soft flour.

Mix like other cookies, having mixture soft enough to pass through wire cut drop machine. Use more or less milk, according to strength of flour used. This holds good in using any other cookie mixture to use with machine; the mixtures must be regulated to suit the flour and machine.

Sugarless Cookies, Using Corn Syrup

Ten quarts corn syrup, 10 pounds shortening, 2 quarts yolks, 8 quarts milk, 4 ounces soda, 48 pounds flour, 32 ounces baking powder, lemon flavor and salt.

Sugarless Icing

Boil 6 pounds glucose and 2 pounds honey or corn syrup with the juice of 2 lemons. Boil to 240 degrees Fahr. In the meantime beat up 1 quart egg whites. When stiff pour the hot boiled syrup slowly into egg whites and keep on beating, medium speed, until nearly cold. Any flavor and color may be added. Icing is best used when freshly made. It may be used like meringue for pies or for filling. Flavors such as maple, chocolate, nuts and orange may be added. A nice combination filling is made by adding chopped seeded raisins, nuts and grated orange rind.

Eggless Cake Mixtures

Seven and one-half pounds granulated sugar, 6¼ pounds glucose, 5 pounds compound, 2½ ounces salt, 9 quarts milk, 15 pounds cake flour, 5 pounds bread flour, 4 pounds rice flour or corn flour, 22 to 24 ounces baking powder, flavor of mace, vanilla or lemon.

For yellow mixture add 1 ounce egg color in milk, for white mixture ½ ounce pure cream of tartar, beaten in with the sugar and glucose. Mix as usual, regulating mixture with more or less milk. Use less milk if adding fruit.

X. SMALL FANCY CAKES

SMALL CAKE FANCIES OFTEN CLASSED AS FRENCH PASTRIES

(See Appendix for important Additions to Material in this Chapter)

Bouchee Macedoine

Sponge drops are filled with creams or jams and iced Macedoine fashion, half the top dipped in chocolate, the other side finished part white, part pink, with a silver dragee in center.

Bouchee Cerises—Bombes Cerises

Sponge drops filled with jam and one whole maraschino cherry, covered entirely with cherry-flavored and colored fondant.

Bouchee Chocolate—Bombe Chocolate

A sponge drop filled with nut cream, covered with meringue shell of same size, covered with chocolate sprinkled with a few browned chopped almonds.

Chocolate Bonne Bouchee

Two large round or oval macaroons put together with jam, masked with chocolate, and sprinkled with browned almonds.

Bouchee Citron—Bouchee de Oranges

Sponge drops filled with lemon jelly or jam or orange jam, dipped in lemon or orange colored and flavored icing; sides masked with cocoanut, center decorated with white or yellow star of cream or with cherries and angelica.

Othellos and Desdemonas

Round sponge drops about 2 inches in diameter, baked and hollowed out, filled with whipped cream or rich pastry cream.

Mask with apricot jam. Dip in chocolate for Othellos, in pink and white for Desdemonas.

Gateaux Cerises (Cherry Cakes)

Bake small sponge cakes in flat round patty tins, well greased and dusted with flour. When baked remove a small piece from center of top, fill cavity with cherry preserve, cover sides with jam, and roll in short cocoanut. Ice top white, and place half a candied cherry in center.

Madelines

Bake a light butter sponge or poundcake mixture in small round tins, or in timbale molds. These may be masked with jam or butter cream and rolled in chopped or browned almonds or filberts, finished with a dot of icing in center, or left plain, simply icing top and placing half a cherry in center.

Batons Amandes (Almond Bars—Almond Fingers)

Cut from Genoise or poundcakes 2 to 3-inch strips ½ inch thick. Cover with a mixture of paste made of ½ pound almond paste, ¼ pound sugar and 5 yolks, roll the covered cakes in blanched and chopped almonds, place in the oven and bake to a nice brown color.

"Demi-Lunes Amandes"—Crescents, Half Moons

Cut crescents from any good solid cake sheet, or bake crescents of Alliance paste. Cover with the same paste as for Batons, sprinkle with chopped almonds and bake to a nice brown.

Almond Crescents

Make a filling of ½ pound almond paste, ½ pound browned almonds, ½ pound crushed macaroons or part cake crumbs, 1 pound sugar, 14 egg whites, flavor of cinnamon and grated rind of lemon. Roll puff paste ⅛-inch thick, and cut in triangles, one side measuring about 5 inches, the others 4 inches. Wash with water and put a strip of the filling on the broadest side, about the thickness of a pencil. Then roll together like Vienna crescents, egg wash, and bake in medium oven. These crescents may be finished in various ways or

left plain. Cover with vanilla flavored icing and sprinkle with nuts, or cover with hot apricot jam or currant jelly and sprinkle with crushed sugar and nuts, or glaze while hot with a syrup and leave plain. By using a firm fruit jam in the place of almond filling, crescents or demi-lune aux fruits or aux apricots, etc., may be produced.

Almond Strips

No. 1—Take good short paste, roll out ⅛-inch thick, wash with egg, cover with chopped almonds, cut in strips about 3x1¼ inches, and bake to a nice color.

No. 2—Make a mixture of half almond paste, half chopped almonds, as for macaroons. Spread this paste on strips of wafer paper 3 inches wide, sprinkle with chopped almonds, cut in 1¼-inch-wide strips, set on pans, let dry a little and bake in about 280 degrees. These strips may be made in crescents, by setting the strips on half round bent tins, and bake.

Wafer Paper Used for Baking

Wafer paper is an **eatable wafer** made up in sheets, which may be bought from bakers' supply firms, and should not be confused with other paper. The wafer paper is made like the hand-rolled ice cream cones baked in irons. A similar wafer is used for ice cream wafers or Nabiscos and ice cream sandwiches.

Panier Chantilly, Cream Baskets

Bonne Bouchee a la Creme—Bonne Bouchee au Chocolate

Bake plain cheese filling in oval crimped tins. When baked and cold cut off the top of center. Cut this in halves. Place two rows of whipped cream on each side for panier Chantilly, pastry cream or butter cream for cream baskets, then place the cut top to form two lids on the cream, allowing the cream to show as in a half open basket. Use a strip of angelica to from a handle. For bonne bouchee au chocolate, mask the round baked tart with apricot jelly, then cover with chocolate and decorate with nuts.

Panier en Genoise

Cut oval shapes from any good solid cake mixture baked about 1 inch to 1½ inches thick. The pieces may be filled or left plain. Cut off a thin slice of the top. Mask sides with currant jelly, run a row of butter cream or whipped cream on top on each side, then cut top in two halves and replace on the cream to form two lids, allowing the cream to show between. Use a strip of citron or angelica to form the handle. Cover sides with short cocoanut.

Mocha Slices

Cut strips of 1-inch-thick sheets about 3 inches wide, cut and fill with mocha cream, cover with coffee flavored icing. Run a strip of red jelly on each side and two white strips on each side of jelly strip. Cut in 2-inch slices, decorate each slice with a scroll of butter cream, with a dragee in center.

FANCY SLICES AND STRIPS

Roll out and cut strips of short paste 4 inches wide, and as long as the baking pan. Set on pans and turn over the edge of each strip, crimp up to form a border and partly bake. When baked put a strip of jam along the center and fill with any of the following mixtures:

Almond Slices

Take ½ pound almond paste, ¾ pound sugar, 6 egg whites, a pinch of cinnamon; mix and stir over the fire and let come to a boil. Take off the fire at once and fill in the partly baked strips. Bake in good heat and cut in slices while warm.

Chocolate Slices

Beat 6 egg whites, add 1 pound sugar, and stir in 6 ounces of ground almonds; mix and add a little melted chocolate, let come to a boil, bake and finish the same as above.

Cocoanut Slices

Take ½ pound short cocoanut, ¾ pound sugar, 6 egg whites, stir on fire, fill strips, and bake same as almond slices.

Nut Slices

Take other ground nut meats and mix in the same proportion already given. For a lower-priced covering, some cake crumbs may be added to the nut mixtures.

Cocoanut or Almond Fingers

Take 1 pound sugar, ½ pound almond paste, ¼ pound cocoanut or chopped almonds, 2 to 4 ounces cake crumbs, about 1/3 pint egg whites. Mix sugar, softened almond paste, crumbs and nuts with egg whites to a soft paste; a little water may be added, according to dryness of crumbs, to make it like a macaroon paste. Heat and stir on the fire to soften, but not boil. Roll out a sheet of tart paste or short paste to form a square as wide as baking tin, with a board on the open side. Spread the paste with jam or jelly, then pour the nut paste over the jam, level it, sprinkle with some sliced almonds or cocoanut, and bake in a medium oven. When cold, divide in 3-inch-wide strips and cut the strips into fingers. The preceding nut pastes may be used by adding chocolate, making into finger shapes.

Strips and Slices, Fancy Macaroon Paste

From rolled out short paste cut 2½-inch-wide strips. Set on pans, and with bag and star tube run a strip of fancy macaroon paste on each side, and one strip along the center of the short paste. Let stand and dry for half hour or more, then bake. When baked run a pink or white icing in one space between the strips, and a strip of chocolate on the other side of the center strip of almond paste, then cut in fingers while warm.

Another way is to run one strip of macaroon paste on each side, fill center space with jam, and bake. Then cover jam with icing, which may be put on in strips of two or three colors.

Mocha Slices—Chantilly Cream Slice

Bake 2½-inch-wide strips of short paste. Put two strips together with good jam or jelly. With bag and star tube put on a border and center strip of butter cream, covering

the baked strip entirely. The center strip may be colored pink, side strips left white; other flavors and colors make quite a variety. Whipped cream or a combination of both creams may be used. Cut in slices with knife dipped in hot water to produce a clean cut.

Meringue and Marshmallow Slices

Bake 3-inch-wide strips of short paste, or take baked sheets of sponge cake or jelly-roll mixture and cut in 3-inch strips. Cover with good jam. Cover this with a standard cold meringue, raising the meringue high in center to form a triangle cut. Dust with powdered sugar, set on double pans or board, and brown nicely. The slices may be iced in pink or chocolate and cut with a knife dipped in hot water, same as cream slices. The meringue may be put on with bag and plain tube, first three strips on bottom, then two strips on top of the three, then one strip on the top, pyramid fashion.

Other meringue slices may be made of puff paste, baking strips with a border. Put jelly on strip, then cover with various flavored pastry creams, or lemon or orange cream, and cover this with strips of meringue—a soft meringue. Brown nicely, then cut in slices.

In this manner many nice pastry cuts may be made, with fresh berries or other fresh fruit in season. These cuts are good sellers in the lunchrooms. Marshmallow may be used in the place of meringue, letting the marshmallow set and dry before cutting in slices without baking, sprinkling the marshmallow with finely chopped browned nuts, or icing the slices with chocolate or fondant. Slices may be decorated with jelly or with half a cherry placed on each cut.

CREAM PUFFS, ECLAIRS, CHOUX OR CREAM BUNS

Cream puffs and eclairs are made of the pastes given in chapter on pastes.

The name "Cream Buns" is used largely by British confectioners for cakes made from the same paste, also from a cream puff paste containing sugar. The cream buns are covered with a special tin made for baking cream buns; this

gives a glossy appearance, and cakes containing sugar do not brown too quickly under cover.

"Pate au Choux" is the French name for cream puff paste, which is often made with sugar, the same as St. Honore paste or French fried cake paste. Cream Buns and "Choux" may be made from the following paste: Take 1¼ pints water, 1 pound flour, 12 ounces butter and lard, 3 ounces sugar, 12 eggs or more to make a smooth paste. Set water, sugar and fats to boil. When boiling add the sifted flour, and mix to a smooth paste; put in bowl and gradually add the eggs in small portions, mixing well between each addition. Mix to a smooth paste, add a pinch of powdered ammonia. Drop out in small drops, size of a walnut, or set on pans in small 3-inch fingers for eclairs.

Cream Puffs

Fill the baked puffs with plain pastry cream and set on pans. Sift a little icing sugar over the filled up puffs, and they are ready for sale.

Cream Puffs with Whipped Cream

(See Appendix, Whipped Cream in the Bakery)

Cut a slice off the top entirely and fill with the whipped cream, using a spoon, replace top so as to let the cream show on the sides; dust with icing sugar.

Cream Buns

Fill the same as other cream puffs, with pastry cream, whipped cream, or meringue, and dust with icing sugar. Fancy cream buns are made rather small and iced with variously colored and flavored fondant, sprinkled with some browned chopped almonds.

Eclairs, Eclair Farcis, Choux Farcis

Eclairs are made in various sizes in finger shape, measuring from 2 to 4 inches. They are usually filled with pastry cream and, after filling, iced with chocolate, caramel, coffee, or other icings. In the French pastry shops very small eclairs, about 2 inches long, filled and iced, are named "petit eclair farcis," which means, in English, little filled eclairs. Small

cream puffs which are filled with various creams or jellies and then dipped in sugar cooked to the caramel degree, or covered with various icings, or brushed with hot jelly or syrup and sprinkled with chopped nuts, are given various names, such as "choux farcis au caramel," or "au chocolate," etc., to denote the filling or icing or flavor. These small eclairs and puffs are covered entirely, like other dipped cakes, and set on wires to drip and dry.

Other varieties of these cakes are made of cream puff paste dressed on the pans in the shape of bananas, with pointed ends, filled and iced in pale yellow, with banana-flavored icing. From a firm paste, using bag and star tube, fingers and scrolls in S and C shape are set on pans, let dry a little to hold the shapes, then bake. Fill and ice with transparent fondant or other icings and decorate to suit the fancy.

MACAROONS AND ALMOND PASTE GOODS

(See also Appendix, Good Macaroons—Almond Paste Goods)

The ready-made almond paste has come into almost universal use in making macaroons and many other fancy cakes. It is made from pure almonds and is of a quality which always gives satisfaction. The paste is used often with an addition of other nut meats. Almonds are blanched, sliced or chopped fine; filberts or hazelnuts are usually roasted and the brown skin removed; other nut meats, such as walnuts, pecans, etc., are simply ground or chopped and mixed with the paste.

To Blanch Almonds

Cover the dry raw almonds with boiling water. Let stand in the water for a few minutes, until the brown skin easily slips off when pressed between the fingers, then pour off the hot water and cover with cold water. Pistachio nuts may be blanched the same as almonds. The blanched almonds may be dried on a pan covered with a cloth. If wanted sliced or chopped fine the blanched almonds are best used while soft, before drying. To make a macaroon paste from freshly blanched almonds, the almonds are rubbed to a smooth paste in a mortar, and for each pound of almonds 2 pounds coarse powdered sugar and sufficient egg whites are added to make

a soft paste which can be dropped out with bag and tube. (For other macaroon pastes, see chapter on Pastes.)

Plain Macaroons

Use the plain macaroon recipe given. Lay out on paper with bag and 5/8-inch tube, drop out about the size of a quarter of a dollar. Macaroons are made in different sizes, depending on whether they are sold by weight or by the dozen. After dropping out, the points should be slightly pressed down with a wet cloth before baking. If macaroons cannot be baked at once, care should be taken that no crust forms on them, because this would cause a coarse, uneven crack in baking. Bake macaroons in a temperature of from 280 to 300 degrees. Use thick pans and one thickness of paper, or double pans or double paper, so the bottom is well protected. Arrange your oven heat by means of door and damper. It is well to leave door and sometimes even the damper open until the macaroons have spread and show a nice crack; then damper may be closed, also door if required, so the cakes bake to a nice light brown color, which takes about 18 to 20 minutes at the given temperature.

Jelly Macaroons

Make like plain macaroons and bake as usual. While warm from the oven make dent in center size of pencil, fill with jelly or jam, and put a drop of icing on top of jelly. Another method is to turn the macaroons over on granulated sugar, or dust them with granulated sugar, shake off the surplus, then bake and fill.

Lemon or Orange Macaroons

Make the plain macaroon paste slightly firmer and add for each pound of almond paste the grated rind of two lemons or two oranges. Drop them out slightly larger than plain macaroons, turn over on granulated sugar, and bake. When cold remove from paper and ice bottom with lemon or orange flavored and colored icing, let dry, and decorate center of top with a dot of icing, using various colors.

Chocolate Macaroons

Take 2 pounds almond paste, 2 pounds 6 ounces sugar—half granulated, half powdered—4 ounces chocolate, a scant pint of egg whites, a little powdered cinnamon. Melt the chocolate and add to worked-up mixture last. Regulate the stiffness of mixture, making it about the same consistency as plain macaroons. Dress on paper as usual and sprinkle with granulated sugar, or use white nonpareil sugar. Bake in about 280 to 300 degrees on double paper, or use double pans. Care must be taken in baking, because the dark color is deceiving, not to underbake or overbake. These macaroons may be further decorated by making an impression in the top immediately after baking and filling the dent with icings in contrasting colors, placing a silver dragee in the center.

Macaroon Fingers

These may be made from the plain macaroon paste and also from the chocolate macaroon paste, making these pastes slightly firmer with a little flour, or adding a few cake crumbs; or chopped browned almonds may be added. The fingers are dressed on paper the size of ladyfingers, turned over in a mixture of chopped or sliced almonds and coarse sugar, then baked to a nice color. Another way is to take 1 pound almond paste, 1 pound ground almonds, 1 pound cake crumbs, 2 pounds coarse powdered sugar. Work this into a paste with yolks of eggs. This paste is rolled into strips as long as the pan, flattened and washed with egg, sprinkled with chopped almonds and baked, then cut on the pans in neat fingers.

Dutch Macaroons

Make a soft macaroon mixture, using 1 pound almond paste, 1 pound powdered sugar, flavor of cardamon. Lay out with plain tube in round or oval shape and let stand until a crust forms, which takes from 6 to 12 hours. Cut along the center with a sharp thin knife dipped in water, and bake in medium heat. These may be put together with a little firm jam or sold plain.

Fancy Macaroons

Many shapes may be made from the plain macaroon paste

and also from the special fancy macaroon paste given. With the plain macaroon paste made slightly firmer all kinds of small fancy designs may be piped on papered pans; the same may be done with the fancy macaroon paste. Different shapes, such as plain rounds, ovals, and dots, are set together in various shapes. These are baked and used for bases to pipe on the icings to suit the shape, using fondant or icings which dry quickly. For the fancy macaroons, which are dressed on paper with bag and star tube, the decorating is done with candied cherries cut in small pieces, angelica or citron cut in diamonds. Blanched and split almonds are also used. Many patterns may be invented by the intelligent baker. For the fancy macaroons dressed on with star tube, it is best to put on the angelica, cherries or diamonds while the mixture is soft. Then let the macaroons stand and dry over night, before baking, in order to retain their shape. These macaroons are baked in a fairly good heat so they brown nicely, and when baked they are lightly brushed over with a gum wash or a simple syrup to give a nice gloss. Removing the decorated macaroons from the paper is done by dipping a bag in hot water; lay this on the table or pan and set the paper with the cakes on top. The cakes will come off easily.

SMALL FANCY CAKES OF MODELING PASTE

Potatoes, Pears, Apples or Peaches

Make a center of stale cake crumbs mixed with a little syrup or soft jelly, and form in the shape of the object to be made. Roll out some modeling marzipan and cut out with a large round cutter. Fold the paste around the centers, slightly forming it in the shape desired, and smooth out the foldings. For the potatoes form oval shapes, roll in powdered cocoa, and make the eyes with a small quill. For apples and pears form the center in the shape of the natural fruit, color the marzipan a pale yellow. The top may be made from a whole clove with the berry taken out, the stem of angelica. With a large leaf tube and green colored royal icing a leaf may be piped on the side.

When molding the peaches, make a groove on one side as

in the peach, then place a stem and leaf the same as for apples or pears. The cheeks of the fruit may be tinted with a wad of cotton dipped in powdered carmine, or by sprinkling on a few dots of red color. Colors should not be used too strong, which makes the cakes lose their appetizing appearance. A cake is to be eaten, and strongly contrasting colors should be avoided. In high grade marzipan goods the cake center may be left out and marzipan used entirely.

The cost may be reduced by adding glucose to the almond paste and working in as much sugar as it will take up. Easter eggs, large and small heart shapes for St. Valentine's day, and many other decorations, may be made of marzipan. Small fancy breads and rolls, twists and pretzels may be shaped, set on boards, just colored in a hot oven, then glaced with a gum-wash. Forms for modeling the paste may be bought from the baker's supply firms. For cake decorating, marzipan or almond paste is preferable to gum paste, because it is good to eat, while gum paste is rather for display only.

Cocoanut Macaroons

No. 1—3 pounds macaroon cocoanut, 4½ pounds sugar—half granulated, half powdered, about 2¼ pounds egg white or more, according to dryness of cocoanut. Mix this together in kettle on the fire and stir so it becomes clear and hot without boiling. Take off and let cool a little, then drop out with bag and plain tube. The mixture should not be too soft. Flatten tops with damp cloth and bake the same as almond macaroons.

No. 2—2 pounds macaroon cocoanut, 2 pounds granulated sugar, 1½ pounds powdered sugar, 8 ounces corn flour, 1 to 1¼ pints egg whites. Mix on fire like No. 1. Let cool and drop on greased and flour-dusted pans.

Macaroons of Freshly Grated Cocoanut

No. 3—Take even weights of moist freshly grated cocoanut and granulated sugar, mix well together, then set on fire and stir without scorching until mixture is well heated. Take off the fire, let cool a little and mix with sufficient egg white to form a not too soft mixture, which can be dropped out

with bag and plain tube on greased and dusted pans. Bake in about 300 degrees.

Chocolate Cocoanut Macaroons

Add sufficient chocolate to the hot mixture when taken off the fire, and add for each ounce chocolate 2 ounces more sugar and sufficient egg white to make the mixture of the proper consistency.

Cocoanut Crescents, Half Moons

Mix 3 pounds cocoanut, 5 pounds sugar, 1 quart egg whites, ½ pound flour together, warm on the fire to make a smooth paste, let cool, then dress with bag and tube on pans and bake the same as macaroons.

Almond crescents may be made from a fairly stiff plain macaroon paste, dressed in crescent shape or horseshoe shape on paper, sprinkled with a few chopped almonds, then baked like macaroons. They may also be made with a base cut from plain short paste, set on lightly greased pans, the macaroon paste dressed on top of the short paste and baked. Fancy cakes of this kind may be dipped in fondant or iced. These are known in French pastry shops as "Demi-lune aux Amandes."

Cocoanut Macaroon, Cold Mixture

Beat 1 quart egg whites light, add about 4 ounces granulated sugar; then mix together 3¾ pounds sugar—half powdered, half granulated, 4 ounces flour, 4 ounces cornmeal and 3 to 3½ pounds short cocoanut; mix with the egg whites. Dress on paper with bag and plain tube, flatten top lightly with wet cloth, then bake in 280 to 300 degrees, on papered tins.

MERINGUES AND FANCY KISSES

From the meringue paste given quite a line of very attractive cakes can be made. They may be varied in flavor and color, made in combinations with nut meats, containing spices, chocolate or fruit flavors. One variety of kisses and shells are baked on wet boards, soaked in water and covered with

paper. The boards are best made of non-resinous wood of a size so they may be soaked in water in the sink or other convenient place. The boards should be about 2 inches thick. Other kinds of meringues may be dressed on lightly greased and flour-dusted pans or on papered tins. A proper heat for meringues and kisses should be about 240 degrees and the damper should be kept open without having too much draft.

Cocoanut Kisses

Dress the cold meringue paste, made with 3 pounds standard powdered sugar (or half powdered sugar, half fine granulated sugar), with bag and large star tube in rings of about 2 inches diameter, on lightly greased and dusted pans. Sprinkle with long shredded cocoanut. Turn pan upside down to remove the surplus cocoanut, then dry to a light brown.

Soft Cocoanut Kisses

Dress small round or oval shapes on wet paper-covered boards, sprinkle with long shredded cocoanut, shake off surplus and dust with powdered sugar. Bake these to a very light brown color, then slide the shapes off the paper, and put together. Set on papered pans.

Jellied Cocoanut Meringue

Make like the preceding kisses, cover with short cocoanut, set on papered boards. Dry to a very light color, then put together with a dot of good jelly in the center.

Orange or Citron Meringue

Flavor meringue with some finely chopped orange or citron peel, dress on wet papered boards with star tube in ovals or nut shape, cover with finely chopped walnuts; put two together.

Filbert Meringues

Dress small round shapes on one board and the same number of high cones on another board. Dust with cinnamon. Put both shapes together to represent the filbert.

Almond or Pistachio Kisses

Dress finger shapes on papered boards, sprinkle with sliced almonds or pistachios, let dry, and put two fingers together. Cocoanut and other nut meats may be used.

Apples or Pears

Dress round or pear shapes in two colors on the papered boards with bag and plain tube. This is done by placing a little pink colored meringue in one side of bag, and plain white on other side. Drop out in small globules, half round or half pear shape. A strip of angelica may be used to represent the stem; a whole clove, from which the berry has been taken, the top. Colored sugar may be sprinkled on, and when dry the two shapes may be put together.

Chocolate Meringue

Color meringue with powdered cocoa, drop on greased and dusted pans in rounds, rings, fingers or scroll shapes, sprinkle with cocoanut or chopped almonds.

Other fancy shapes may be made of meringue, using a plain tube for bottom shape. Then use a small star tube and form a smaller shape in different color on top of the plain shapes.

Mushrooms

These are made in two pieces. Round flat bulbs may be run out on boards or on paper. On another sheet, with a smaller tube, pointed stems are run off and dried in cool oven. The tops may now be taken from the paper and the bottoms dusted with cocoa; then the points of the stems may be inserted in the bottom with a little meringue or other icing.

Other combination cakes are made from sponge drops and meringue drops of the same size, put together with various fillings and icings. The meringue drops may be dressed on boards or on dusted pans, baked, and kept on hand to use as required.

Meringue Shells, Easter Eggs

(See also Appendix, Easter Specialties)

These shells are laid out on boards with bag and plain tube in the shape of the ordinary egg. With a little practice they may be laid out smooth, without any point. They are dusted with sugar and dried rather than baked, in a cool oven. When taken off the paper the soft center is scooped out with a small spoon and smoothed down, and the shells are dried a little more. Another plainer way is to bake them on plain paper and simply press in the bottom. The shells are put together, filled with whipped cream or meringue, or with preserves, decorated and iced in different colors.

Animals and Figures

This requires a little practice, but a large variety may be made by using two colors of paste in one bag, laying them out on paper or lightly greased and dusted pans. Use bag and plain tube. Pigeons and roosters are made by starting to lay out the tail; form the body, and lastly draw up the

head; then put on the wings, feet and eyes. Swans and large birds are made on one side only, to lay flat on the pan; others can be made to sit up straight.

For some animals a foundation may be made, forming a flat bottom. Sprinkle this with green colored sugar, then with a plain tube the animal figure is put on, starting at the back of the body in "S" shape. Next make the head; put on ears, legs and tail, eyes and dry in very slow heat.

Floral Meringues

These may be made by starting with a dot of rose-colored meringue on pan. Let dry lightly, then put on the petals with flat large rose tube, curving the petals around the raised dot, lifting them to give the appearance of an open rose.

Dust them lightly with fine powdered sugar, and let dry carefully. Other flowers are made in the same fashion.

Meringue Baskets

Dress up large shells same as for Easter eggs, bake and scoop out, let dry, turn upside down and put on four dots of royal icing or meringue to serve as feet; let dry, then make a fancy border with vari-colored icing, and fill with whipped cream or ice cream, etc. The handle may be made of a strip of angelica, or handles may be made from royal icing, put on a half round waxed tin, left to dry, and put over the filling.

Large and Small Tart Cases of Meringue

From the standard meringue a plain bottom with a high border is dressed on paper of the size required. With a star tube a fancy top of the same size is also dressed on another paper. The top may be made a fancy border and latticed, in any desired form, and dried in cool oven. These large or small shapes may be kept on hand. Before using put in a cool place, then fill with whipped cream, mocha cream, ice cream, or combinations of berries and cream. Two or more bottoms may be set together and decorated.

Strawberry or Raspberry Meringue Tart Specialty

(See also Appendix, Special Tart Forms and Cases)

Boil together 1 pint strawberry or raspberry juice and 2 pounds sugar, or use ¾ pint water, colored and flavored with extract and citric acid. In the meantime beat up 16 egg whites and add a handful of icing sugar. When sugar is boiled to strong thread, or 230 degrees, pour it slowly into the egg whites, beating constantly until the mixture cools. Fill ready-baked cases or small basket shapes of short paste partly with good strawberry or raspberry jam. Then place a pyramid of the meringue on top of the fruit. Dry lightly; then glace with fondant. Of course other meringue may be used for covering small tarts and cakes in similar manner.

(See also Appendix, Strawberry Shortcake and Other Fresh Fruit Specialties)

XI. YEAST-RAISED DOUGHS AND PASTRY

(See Appendix for important Additions to Material in this Chapter)

There is quite a range in the quality of the yeast-raised sweet doughs, which are made in various degrees of richness to suit the needs of the trade. All milk, or half water and half milk, may be used, with from 5 to 12 ounces of sugar and from 4 to 16 ounces of butter or butter and lard for each quart of liquid. Eggs should be of the best grades, from 2 to 5 eggs and more per quart. In low-priced goods eggs are left out, color often taking their place, but the eggs give the doughs a lightness which cannot be produced without them. These rich doughs require plenty of yeast to keep in the sweetness and make them perfect.

Straight doughs and sponge doughs are both used with success, but to keep in the sweetness many bakers prefer a short quick sponge with plenty of yeast, followed by a short dough, to a long straight dough. Coffee-cake doughs are made rather soft, which method works best, and the time may be shortened or lengthened by using more or less yeast, to suit the conditions of the shop. It is best for these doughs to keep them at a warm temperature and maintain it throughout, during the time on the bench and when proving; chilling and cooling must be avoided. (Yeast-raised pastry doughs differ. They must be handled cool when rolling in the extra butter, and must be proved cool for the same reason). A short quick dough may be made by increasing the yeast, making a very soft batter sponge, using all of the liquid. This may be done as follows: For each quart of liquid take 4 to 5 ounces of yeast, and use only 1 pound of flour; set sponge at 90 to 95 degrees. The sponge will rise and drop in about 30 minutes. Add the creamed sugar, shortening, eggs, etc., and make a soft dough, adding the necessary flour, which should be warmed to maintain the temperature. Let dough rise and break, push down, and it is ready for use. A good

first patent flour, spring wheat or Kansas hard wheat, is preferred. If the bread flour is very hard and strong, from one-third to one-fourth of soft winter wheat flour may be used. Malt extract may be used to hasten fermentation and strengthen the yeast. Light brown sugar is preferred by some bakers, or half granulated and half brown sugar is used.

STANDARD SWEET DOUGHS

No. 1—2 quarts milk, 2 quarts water, 3 pounds sugar, 2 pounds butter, or butter and lard (salt according to saltiness of butter), 1 pint eggs or half yolks, half whole eggs, lemon extract or, better, the grated rind of 2 to 3 lemons, ¼ ounce mace, 4 to 8 ounces yeast. Flour as required to make a medium smooth dough.

No. 2—2 quarts milk, 2 quarts water, 2½ pounds sugar, 2½ pounds butter and lard, 5 eggs, flavor of lemon and mace, 4 to 5 ounces yeast.

No. 3—1 gallon liquid, half and half, 2 pounds sugar, 2 pounds shortening, 5 eggs or egg color, flavor of lemon and mace, 5 ounces yeast.

No. 4—1 gallon water, 6 to 8 ounces dry milk, 2 to 2½ pounds sugar, 1½ to 2 pounds lard, 2 ounces salt, 5 to 6 ounces yeast.

The sweet doughs are also used for yeast-raised doughnuts, jelly balls or Bismarcks, but a rather soft dough is best suited for fried goods.

For straight doughs, dissolve the yeast separately; cream sugar, shortening, eggs and flavor; mix liquid and flour, add the dissolved yeast, add sugar and shortening, and mix dough thoroughly. Maintain a warm temperature, from 83 to 85 degrees Fahr., up to 90 degrees for a quick dough. Let dough come up full to the point of losing resistance, then let come half and take.

For sponge doughs, use half or two-thirds of the liquid in the sponge; a large sponge is preferred by many bakers. Set a soft sponge with two-thirds of the liquid, with 2 to 2½ pounds flour for each quart. Take sponge when it breaks, add the rest of the liquid at the proper temperature, then break up fine and add the creamed sugar and shortening. The

creaming of sugar and shortening with eggs improves the texture of the dough. Water may be used in the sponge, milk for doughing, and if using soft flour put the hard flour in the sponge, the soft flour for the dough. Let dough get ready to drop once, then punch down, let come half and take.

The ready doughs may be used for large and small coffee-cakes and for special buns and rolls. Or a part of the dough may be taken after the first rise; sponge dough when mixed and add more sugar, butter and eggs to make a very soft dough for form cake.

SPECIAL COFFEE-CAKE DOUGHS

Special doughs known as Vienna or French coffee-cake, or by the name of yeast-raised pastry, are made from standard sweet doughs. The ready dough is set in a cool place to stiffen, and some cold but pliable butter is rolled into the cold dough and given two times three foldings—the same as for puff paste—and after a little rest it is worked up in various shapes.

Danish and Swedish pastry dough, also French pastry dough, are yeast-raised pastry doughs made by a shorter method. A cool straight dough is made, same as the standard dough given, but with the difference that by using a very large quantity of yeast the butter may be rolled in as soon as the dough is made, instead of setting a sponge or making a long-time straight dough, the method used for regular coffee-cake doughs.

Butter produces the best flavored goods, and it is advisable to use the best butter where the proper price may be asked. But many bakers use a mixture of butter and pastry butterine which works even better than butter alone, because it is more plastic. When butter is very soft, work from 2 to 4 ounces of flour into each pound of butter; this facilitates rolling. Take a tub of creamery butter and one tub of pastry butterine, put in dough mixer and mix together. This mixture is well adapted for rolled-in pastry and for regular puff paste.

ROLLED-IN PASTRY DOUGH

Take 6 pounds of ready coffee-cake dough made from any of the formulas given. Set to cool, or roll out and lay on

dusted pan and set to cool. Roll this into an oblong, three times as long as wide, and divide from 1 to 1½ pounds of firm butter in small pieces over two-thirds of the dough. Fold in three, give a little rest, fold again in three, and it is ready to be worked up in a variety of shapes. Work dough up and prove in cool shop. The dough must be handled cool to prevent the butter from running out when working up and proving the goods.

DANISH AND OTHER PASTRIES

(See Appendix for illustrations)

Danish pastry has become very popular in recent years. It differs from the old-time yeast-raised puff pastries in that it is more quickly prepared. The same pastry has been made many years, only it was less known by this name. The older method required less yeast. Slow-working doughs were used in these sweet doughs as well as in bread-making, but gradually speedier methods and quickly made doughs with plenty of yeast have taken the place of the slower methods. The processes still vary in different bakeries, and the same pastries go by the name of Vienna, French, Danish and Swedish pastries. One writer has even named some of them Brazilian pastries.

The name makes very little difference if the goods are of good quality, and the principle of making the doughs is practically the same as followed in making other puff pastries. They consist of a basic dough which is made cold and of the same consistency as the butter that is rolled in. They must be handled under proper conditions, and because of the large amounts of yeast in these doughs they must be kept cool, to keep the yeast dormant, and the goods must be made up quickly and got on the pans before the yeast starts to work. When on the pans they are given time to prove up in the ordinary shop temperature or in cool prover until ready for the oven. If not proved cool the butter will run out, and they are baked with short proof only because the large amount of yeast and the rolled-in butter makes them expand in baking.

The flour for these goods should be fairly strong, a blend of two-thirds spring wheat or hard wheat flour with one-third

cake flour being considered a good proportion for the basic dough. This dough is made in some bakeries in the evening and kept in the ice box overnight, the butter being rolled in the next morning. Other bakers finish the rolling in of the butter and let the ready dough stand in the ice box overnight. Others again make the dough, let it rest for half an hour or more, roll in the butter, and after giving another hour to rest up and stiffen work it up. All these methods work satisfactorily. The butter should be plastic and tough, the dough of the same consistency as the butter; pastry butterine is often used in even portions with butter, and gives good satisfaction. Both butters are first worked together in the cake machine and kept on hand for making pastries.

The following formulas are used in different bakeries. We are giving small quantities in the formulas, which may be increased as the volume of trade demands.

Danish Pastry Doughs, 1-Quart Formulas

No. 1—1 quart cold milk, 4 ounces yeast, 5 whole eggs, 5 yolks, 8 ounces butter, 10 ounces sugar, the grated rind of one lemon, from 3¾ to 4 pounds flour—one-fourth pastry flour, three-fourths bread flour.

Method of mixing: Dissolve yeast in the milk, add sugar and eggs, butter and rind of lemon, dissolve sugar, add the flour and make a smooth, cool dough, a little stiffer than the consistency of the butter to be rolled in, because the dough will slacken some. Form dough into a square and set covered in the ice box for half an hour before rolling in the butter. After giving this rest the dough will show life and may now be put on the dusted bench or on cool slab, dusted with flour. It is figured that 5 pounds of dough require 1 pound of butter for rolling in, so the batch given would require 1½ pounds butter. Roll out the dough to about one-third of an inch in thickness, three times as long as wide; divide the butter over two-thirds of the dough, fold the bare part of dough over half of the buttered part, then lap over the buttered part to form two layers of butter between three layers of dough, and press down the sides to inclose the butter. Again roll out to same size as before and fold again in three. Then give dough 20

to 30 minutes rest in the ice box before working up. Danish pastry is usually given only two foldings, but one or two more foldings often improve dough, forming smaller layers and making dough lighter.

Pastry Dough Left in Refrigerator Overnight

No. 2—1 quart milk, 3 ounces yeast, 10 ounces sugar, ½ pound butter, the grated rind of 1 lemon, 4 pounds flour. This dough is made ready in the evening, 1½ pounds butter rolled in, put in ice box at 45 to 55 degrees, and worked up the next morning.

No. 3—1 quart milk, 1½ ounces yeast, ½ pound sugar, 4 ounces compound, ¼ ounce salt, 3 eggs, 3¾ to 4 pounds flour. This dough is made in the evening, kept cool, and 1½ pounds of butter are rolled in the dough in the morning.

Swedish Pastry Dough

To 1 quart half milk and half water, take 4 ounces yeast, 3 eggs, ¼ ounce salt, 6 ounces sugar, 6 to 8 ounces butter and lard, flavor of mace and lemon, 3½ to 4 pounds flour. Prepare dough like the previous doughs, let rest 15 to 20 minutes, and roll in 1 pound butter.

This dough is largely used for a square roll, known as Swedish roll, butter roll, etc., and can be made up into high-grade pretzels, twists, scrolls, snails and other larger sized rings, also into coffee-cakes. This dough being less rich, can be worked up in the ordinary shop temperature in cool weather; during the warm season the pieces of dough after rolling in the butter may be kept in ice box and worked up a piece at a time on the bench. The goods are given fairly good proof on the pans and are good sellers.

FILLED GOODS

The ready doughs to be worked up are rolled in sheets. These are cut in wide strips or special pieces which are spread with a filling, folded up and cut in smaller strips or pieces and made up in many shapes. Pastry creams, almond and nut fillings, also good fruit jams and many other special fillings are used.

Almond Cream Filling

1 quart sweet milk, 4 ounces sugar, 4 ounces almond paste dissolved in the milk, 2½ ounces cornstarch, 4 yolks, vanilla flavor, 1 ounce butter.

Dissolve starch in a little cold milk and mix with yolks, set balance of milk to boil with sugar and the dissolved almond paste. Let come to boil, stir in the starch, let thicken, take off the fire, add butter, stir until cool, add vanilla flavor: In the place of almond paste this cream may be mixed with a few ounces of browned brushed almonds, or roasted filberts.

Nut or Almond Fillings

Mix ½ pound almond paste with ½ pound chopped almonds or nut meats, add 1 pound sugar, 1 pound butter and 6 eggs; mix into a soft spreading paste, adding water if required.

The fillings may be made less expensive by adding more or less good cake crumbs, making a paste which may be thinned up with water to spreading consistency. Any good fruit jam, such as pineapple, raspberry, apricot, etc., can be used.

With the different fillings of custard creams, fruits, nut and almond fillings quite a variety in taste and shape can be produced.

Twists, Scrolls and Snails

Roll dough out into a thin sheet, from 18 to 24 inches wide, any length desired; spread with a cream or almond filling, fold in three to make a flat strip, roll slightly thinner, then cut in 1-inch strips of a size to sell for 10 to 15 cents each. Make up in a variety of shapes. First twist the strip in rope fashion to inclose the filling.

1—Form in rings and join ends nicely and set on pans.

2—Form in rings, stretch ring slightly and twist in the center to form a figure eight.

3—Make up the twist in pretzel shape.

4—Make up a long strip as for pretzels but coil up each end in opposite direction and put on pans, forming an S-shaped scroll.

(See illustration in Appendix, page 392, Danish Butter Pretzel)

5—Make up as before but coil each end to form a crescent shape with the ends toward the front coiled inward.

6—Make the first twist but coil up in spiral or snail shape.

7—Form twisted piece in crescent shape.

Wash the goods with a rich egg wash before fully proved, sprinkle with sugar mixed with chopped almonds, etc. The snails and scrolls may be finished by placing a dot of apricot or other fruit jam in the center, putting a ring of custard cream on top of the fruit. After baking a dot of icing and half a candied cherry in the center will finish the appearance.

Crescents

Other crescents may be made by cutting triangular pieces from a strip. Spread each piece with jam and sprinkle a few chopped nuts over, then roll up from the broad side to make a crescent, wash and sprinkle with chopped nuts, set on pans, let prove and bake. These may also be finished with a little fondant icing or covered with butter cream when cold and rolled in coarse chopped nuts.

Turnovers—Rissoles—Triangles

These are cut out in rounds, ovals or squares, of about 3½ inches in diameter, from paste rolled out ¼ inch thick. The rounds are filled with a dot of good almond or cream filling, the sides folded over the filling to inclose it, and the sides pressed down. Set on pans, wash with egg and sprinkle with chopped almonds or nuts. The squares can be folded in triangle shape. They may be finished with a scroll of butter cream or fondant and in other ways.

Swedish or Danish Cream Tarts

(See Appendix for illustration)

No. I—Roll dough out in sheet one-fifth inch thick, cut with plain or scalloped 3½-inch cutter. Lay the disks in greased cup cake tins or patty tins and press up on sides, fill a dot of jam in the bottom, and cover with almond cream or custard when half proved. Finish proving and bake, brush over with a syrup, put a dot of icing in the center and a cherry on top of icing.

No. II—Roll a sheet of paste up as for jelly roll. Have it

of 3 inches diameter, cut in ¼ inch thick slices, lay the slices or rounds in the greased cup cake tins, let prove up nearly full, egg wash and put dot of almond filling in the center. Bake in fairly good oven, finish with icing and a cherry in center.

Scrolls, C shapes and snails may be made quickly, different from the twisted goods, by filling a sheet of paste, doubling it up and rolling it out 10 inches wide. For snails roll up from one side, cut in ⅜ inch slices or rounds, and set on pans; roll up the sheet from opposite directions until they meet in the center, cut in slices. For C-shapes, roll up from both sides, forming two small rolls meeting in the center. Then cut and set on pans, let prove, egg wash, and finish like the other twisted scrolls, with a dot of jam, covered with cream, in the center.

Envelopes, Fruit and Cream Squares

For envelopes, spread an 8-inch wide strip with almond or fruit jam. Fold in three, inclosing the fillings, flatten and cut in pieces about 3½ inches wide on one side, 2½ inches wide on bottom, egg wash and sprinkle with sugar and chopped nuts; set on pans, prove and bake.

For fruit or cream squares roll dough out ¼ inch thick. Cut in 3-inch squares, fill a dot of fruit or cream in the center, fold in the corners and set on pans. Egg wash when proved and bake in good oven. When baked put a dot of icing on fruit or cream.

Large Filled Torten

Roll dough out into sheet and cut in long squares to weigh from 10 to 12 ounces, fill with fruit or almond filling, roll up and stretch slightly, set in ring form. Let prove up half, cut around the center half through, not cutting to ends so they hold together, egg wash, sprinkle with blanched sliced almonds and bake in medium heat. Ice with vanilla icing when cold.

Filled Stollen

Take 12 to 16 ounces of dough, roll evenly about ¼ inch thick, cover with almond filling, then fold in from both sides,

lapping one side over twice, to the center. Flatten this roll, then fold in twice from the other side to form a stollen similar to pocketbook roll, let prove on pans, egg wash, and bake in medium heat. Ice with vanilla and sprinkle browned chopped almonds on the icing.

Quite a variety of other small goods can be made by rolling dough out thin. Spread with a filling or sprinkle with small raisins, chopped nuts, sugar and cinnamon, roll up to form a long but narrow roll, of about 1½ inches diameter, cut this roll in 3-inch pieces and set on pans. The pieces are then cut from one side or from both sides, leaving ½ inch space in center, and cut only half through, so the sides fall apart in proving.

Several shapes can be made by having a roll 2 inches thick. Cut this roll in 2-inch slices, push a small rolling pin down in the center almost to bottom; this brings the cut sides up on each side. Set on pans, egg wash and sprinkle with sugar and chopped nuts, and when fully proved bake in good heat. Ice when baked.

Swedish Rolls—Butter Rolls

From the Swedish dough given a quickly made roll which has proved a good seller can be made as follows: When making the dough and giving it the second turn roll dough out and sprinkle with cinnamon sugar mixed with ground walnuts or pecans. Fold dough over and roll into a sheet one-third inch thick, cut in 3-inch wide strips and cut the strips in 3-inch squares. This can be done in the ordinary shop temperature if dough is kept cool. Fold the four corners to center evenly and press down, set on pans, about 25 rolls on each pan. Egg wash and put a dot of pastry custard in the center. Finish proving, giving only medium proof, and bake in fairly good oven. When baked put a dot of icing on the cream in the center. These rolls sell for 35 cents per dozen.

A good many other forms and shapes of pastry can be made. The smaller sizes may also be made of a size to sell from 30 to 50 cents each. The success in these goods is based on quality, and the right price must be charged to leave some profit. By following the suggestion given, using the differ-

ent creams and fillings, there is no end in the changes which can be made to vary the goods.

FORM CAKES—TURK'S HEADS—BUND KUCHEN

These cakes are often made from a good rich coffee cake dough, adding to each pound of dough, when it reaches the first rise, 1 ounce more sugar, 2 ounces melted butter, 1 egg and about 3 ounces mixed fruit, raisins, citron and almonds. Mix this into a smooth dough. The forms should be well buttered and sprinkled with some chopped or shredded almonds. The mixture should fill the forms about half, given only medium proof in the forms, and baked in about 350 degrees or medium heat.

Medium Grade Form Cake

No. 1—Set a warm sponge with 2 quarts milk, 4 to 6 ounces yeast, 5 to 5½ pounds flour, two-thirds spring wheat, one-third cake flour, at 85 to 95 degrees. Take the sponge as it breaks. Cream together 1¼ pounds sugar, 1½ pounds butter, 8 eggs, flavor of grated rind of lemon. Add this to the sponge and beat up well, add 1 pound sultanas, 4 ounces chopped almonds. Let prove up half, then scale in the well buttered forms sprinkled with chopped almonds. Let double in size, then bake in medium heat. Sift powdered sugar over the cakes when baked.

High Grade Form Cake

No. 2—2 quarts warm milk, 1 pint whole eggs, ½ pint yolks, 1¾ pounds sugar, 1½ to 2 pounds butter, 6 ounces yeast, 6 pounds flour, half bread flour, half cake flour, 1 pound sultanas, 1 pound almonds, ½ pound orange and citron peel chopped fine. Mix and handle like No. 1.

GERMAN STOLLEN

The stollen is the German holiday fruit cake. Stollen keeps well and improves with age. A good rich yeast-raised dough, firmer than for coffee-cake, is made by the sponge and dough method, and in recent years a straight dough is preferred for the richer grade.

Best Grade Stollen

No. 1—1 quart milk, 3 ounces yeast, ¾ to 1 pound sugar, 1 to 1¼ lbs butter, 8 eggs, 1 pound sultanas, 1 pound large seeded raisins, 1½ pounds currants, ½ pound almonds, 1 pound—half citron, half orange peel, the grated rind of a lemon, ¼ ounce ground mace, 4½ to 5 pounds medium strong bread flour to make a firm dough.

No. 2—1 quart milk, 4 ounces yeast, ¾ pound sugar, ¾ to 1 pound butter or part lard, 12 eggs or half yolks, 1½ pounds sultanas, 1 pound citron, ½ pound orange peel, ½ pound ground almonds, flavor of lemon and mace, about 4½ pounds of fancy spring patent flour.

Almond Stollen

Take mixtures given, omit fruits, add 2 pounds blanched and finely chopped almonds, 4 ounces bitter almonds. From 8 to 12 ounces finely chopped citron and orange peel improves the flavor. Stollen may be made from a good coffee-cake dough made firmer, and fruits worked in more or less as the trade demands. Let the dough come up full once, then let come half and take.

How to Make the Stollen

The stollen are made in sizes from 1 to 10 pounds. Scale off the ready dough and round up and mould in the shape of a Vienna loaf, cover and let prove up about half, then take a long rolling pin, not too thin, press down along the center and roll down so both sides may be folded over like a pocketbook or parkerhouse roll, having the bottom side larger than the top. Press down lightly and set on flour-dusted pans to prove, give about three-fourths proof, or even less if stollen are large. In Germany the best grades of stollen are washed with melted and cleared butter before going in the oven, and, when baked, washed again when warm and sifted over with cinnamon sugar, as much as the butter will take up. This may be modified by washing the stollen with milk before baking, and with melted butter after baking. In American bakeries stollen made from less rich mixtures are washed with egg before baking, and lightly iced after baking.

Stollen of Plain Sweet Dough

Pieces of dough are scaled from ¾ to 1¼ pounds, rounded up, and when half proved rolled into flat ovals about 12 by 6 inches. Brush over with melted butter and sprinkle thickly with cinnamon sugar and some ground almonds or walnuts. Then roll up like crescents from the narrow end, and shape like a Vienna loaf. Let prove up half and make a cut lengthwise, not cutting quite through to bottom nor to the ends, to prevent falling apart. Give more proof, egg wash and bake in medium heat. When baked ice with vanilla icing and sprinkle a few chopped nuts on top.

Zwieback Doughs

Zwieback in different shapes may be made from the standard doughs No. 1 and No. 2, preferably by the sponge and dough process.

MAKING VARIOUS GRADES OF SWEET DOUGH FROM ONE LARGE SPONGE, OR FROM BREAD SPONGE

Figuring that 5 pounds sponge dough represents 2 pounds water or milk and 3 pounds flour (the average amount used in sponge doughs), in the place of setting small 2-quart sponge doughs, a simpler way is to weigh out from the ready larger sponge as much as needed, add more warm milk, also more yeast if a lively dough is required, and the enriching ingredients. Also, more flour as required. Let this dough come up once, work down, and it is ready. Examples:

Plain Sweet Dough for Buns

Take 20 pounds sponge, 1 quart warm milk, 1¼ to 1½ pounds sugar, 1½ to 2 pounds shortening, 2 ounces salt.

Coffee-Cake Dough

Take 10 pounds sponge, ½ pint or more warm milk, 2 ounces yeast, 10 eggs, 1¼ pounds sugar, 1½ pounds butter, flavor of lemon and mace. Add flour as required, let dough come up once, push down, let come half, and use.

FILLINGS USED IN YEAST-RAISED GOODS

A variety of fillings may be used in the different goods. A plain dry filling is made by mixing granulated sugar with cinnamon, and a richer filling may be made by adding ground nuts or almonds to the sugar. A rich filling is made by grinding 2 pounds nuts or almonds, 2 pounds almond paste in the food chopper, and mixing this with 2 to 3 ounces cinnamon and 10 to 15 pounds granulated sugar.

Soft Crumb Filling

Mix 1 pound almond paste or ground nutmeats with 3 to 4 pounds brown sugar, 3 to 4 pounds cake crumbs, and sufficient milk or water to a smooth-spreading paste. Flavor with cinnamon, grated rind of lemons or vanilla.

Nut Fillings—Almond Filling

Mix ½ pound almond paste and ½ pound chopped almonds with 1 pound sugar, 1 pound butter, 6 eggs, to a smooth paste; add water if too firm to make a smooth-spreading paste.

Soft Almond Paste Filling

Mix 1 pound almond paste with 4 yolks and 2 whole eggs and 1¼ pounds sugar, flavor with lemon rind or vanilla.

Spiced Nut Filling

Use raw almonds, filberts, Brazils, walnuts or pecans, grind in meat chopper, and mix with sugar and eggs to a smooth paste. Flavor with mixed spices, chocolate or vanilla. The filling may be made less expensive by adding cake crumbs and water to spread nicely. Chopped candied orange peel or citron peel improves this paste.

Berlin Fruit Filling

Mix 10 ounces ground walnuts, 10 ounces almond paste, 10 ounces currant or raspberry jam, 1¼ pounds sugar, into a smooth filling with sufficient water.

Fruit and Nut Filling

1 pound brown sugar, 1 pound granulated sugar, 1¼

pounds almond paste, ¾ pound butter, ½ pound seeded raisins, chopped fine with 6 ounces citron, 4 ounces orange peel, mixed with sufficient water. A firmer paste, which may be rolled in, may be made by omitting water, a couple of yolks of eggs being used to mix.

Various Nut Fillings

Various flavored fillings may be made of roasted filberts or hazelnuts, light, browned almonds, or any other nutmeats, ground and mixed with simple syrup into a smooth paste. Grated rind of lemon or orange, chopped fruit, spices, also crumbs, such as broken macaroons, wafers and sponge cake, may be added to mixture, with enough water to make it spread nicely.

Poppy-Seed Filling

Cover poppy seed with water, set in the oven to soften, and keep well covered. When soft, cool and wash with cold water, let drain, and add for each pound of the seed, rubbed to a smooth paste, 1 pound light crumbs, ½ pound sugar, and flavor with cinnamon and cloves. Add sufficient syrup to make a smooth paste.

Poppy-Seed Cake Filling

Set to boil 3 pints milk and ½ pound sugar. When milk comes to a boil sprinkle ½ pound farina into it, take off the fire when it thickens, add ½ pound ground poppy seed, mix and add 2 ounces butter and 6 yolks of eggs; beat 6 egg whites light and add to filling. This filling is used to spread on large cakes and baked like cheese cake, and usually iced with a thin vanilla fondant icing.

Cheese Filling

2 pounds dry cottage cheese, 4 ounces sugar, 5 ounces melted butter, 3 ounces flour, 8 yolks, mixed with 5 to 6 ounces mixed and chopped citron and raisins to make soft filling.

Fruit Fillings

Good firm fruit jams, also crushed fruits or finely cut fruits made into a firm filling with a thickener, make very

popular fillings for yeast-raised pastry. When fresh fruits are in season the fruits are made into a firm compote or stew, which may be thickened by adding a little dissolved cornstarch, also by adding crumbs. Canned fruits may be used as in fruit pie and tart fillings.

Princess Fruit Filling

Take 1 pound seeded raisins, 1 pound citron, 1 pound figs, 1 pound walnuts, 1 pound almonds, run through food chopper. Mix this with one pound sugar, 4 eggs, and the juice of 4 to 5 oranges, into a smooth filling.

GLACINGS FOR CAKES

Use a rich egg wash made of yokes with a little salt added; water or a little milk may be added. For goods sprinkled with sugar the wash is applied rather thinly, so the sugar does not melt too quickly.

Glacing to Use After Baking

Dissolve 1 ounce gum arabic in 1 quart boiling water, add 3½ pounds granulated sugar, the juice of 1 lemon, let boil up once. Use on the hot cakes with a brush.

Fruit Glacing

Diluted and heated fruit jelly, such as apricot, currant, quince or apple jelly, is mixed with hot syrup and applied with a brush.

BUTTER STREUSEL

(See also Appendix, Coffeecake Toppings)

No. 1—Rub 1 pound butter with 1 pound powdered sugar and ½ teaspoonful mace, smooth, then work into this 2 pounds of soft flour to form a ball. Rub this through a coarse sieve.

No. 2—1 pound sugar, ½ pound butter, 4 ounces crushed almonds, 2 yolks, 1 pound cake flour, cinnamon.

No. 3—1 pound sugar, ½ pound butter, 1¾ pounds flour, flavor of cinnamon.

Mix ingredients together, same as for short paste. If too dry add a sprinkle of milk or water to make a firm paste which

may be rubbed between the hands into small globular pieces or rubbed through a coarse sieve like No. 1.

BUNS

From the standard sweet doughs all the different sweet buns and coffeecakes can be made. The mixtures may also be used for zwieback, doughnuts or jelly balls, and by adding fruit and chopped peel a variety of special buns and cakes is evolved.

Spice Flavoring for Buns

In place of using the ground spices in buns a combination may be made by diluting 5 ounces lemon oil, 2 ounces oil of cinnamon, 1 ounce oil of cloves, in 1 quart white cottonseed oil. Flavor of mace and nutmeg may be added to special buns, such as hot cross buns.

Where a dry spice combination is desirable, take ½ pound cinnamon, 4 ounces mace or nutmeg, 1 ounce allspice and cloves, and mix with 1 pound sugar and a few drops of oil of lemon, or the grated rind of lemons. Rub well together. Keep in closed tins ready for use.

Hot Cross Buns

(See Appendix, Hot Cross Buns)

For each quart of dough add about 4 ounces finely chopped citron and 12 ounces currants or small raisins. Season with bun spices or simply flavor with mace and grated rind of lemon. Make up in round buns. Let prove up half, then flatten down on the pans, stamp with the cross; wash and finish proving, and bake in a good heat—about 400 to 450 degrees Fahr. The buns may be glaced again with a syrup if desired.

Sultana Buns—Currant Buns

To 6 pounds dough add from 12 ounces to 1 pound fruit, let prove up, break out in small pieces, mould round or oval, set on pans a little distance apart, let prove half, flatten, wash and let prove again, bake in good heat. Wash with syrup, or ice when baked.

Almond Buns—Peanut Buns

Add ½ pound roasted and chopped almonds or peanuts to 6 pounds dough. Make up in rounds or ovals, flatten, egg wash and sprinkle a few chopped almonds or peanuts on top mixed with cinnamon sugar. Bake in good heat.

Streusel Buns

Use any dough containing some fruit, mould on the bench, let prove up half, and pin out in ovals; set on pans so they touch slightly on the sides, wash with milk and sprinkle with streusel; let prove, and bake in good heat. Dust with powdered sugar when baked.

Lemon, Orange, Citron or Pineapple Buns

Add a little finely chopped lemon, orange or citron peel to coffeecake dough, round up and lay in sugar, put in pans, let prove and bake, or make up as usual, give half proof on the pans, make a dent in the center of the buns, and fill dent with lemon, orange or pineapple cream, or some ready pie filler. A medium grade of preserved fruit jam, apple, pineapple, raspberry, fig, etc., may also be used for filling. After baking a dot of icing may be dropped on the filling.

Golden Rolls—Cream Rolls

Roll dough out ¼ inch thick, 18 inches wide, any length desired, brush over with melted butter or lard, sprinkle thickly with cinnamon sugar containing some ground nut meats. Roll up like cinnamon buns, cut in slices, each piece to weigh about 2¼ ounces. Set on well greased pans a little distance apart, cut sides down and up, flatten evenly, and let prove. Wash with egg and milk, and before baking put a ring of pastry cream in the center of each, using a bag and small plain tube. Bake in good heat. While warm wash with a syrup.

Cream Fingers

Prepare and roll out as for golden rolls, but flatten the roll before slicing. Cut in long strips and set on the pans so they touch on the sides when proved. Then wash and prove and

put a long strip of cream in the center. Bake and brush with syrup, or ice when baked.

Twisted Cream Roll

Roll dough out as for golden rolls, brush over with butter, dust with sugar, fold in three, flatten and cut in strips to weigh 2 to 2¼ ounces. Twist each strip into a string and form into a snail or spiral on the pan, flatten lightly, let prove, egg wash and fill a dot of cream in the center, and bake. Cover cream with icing when baked.

Crescent Rolls

Roll out and cut dough in strips as for twisted cream rolls, flatten and cut in strips 5 inches long, 1 inch wide. Make a few cuts, forming scallops on one side, and set on pans in crescent shape. Let prove, egg wash, and ice when baked.

Another way is to make crescents by rounding up single pieces, pin out into ovals, wash with butter and roll up in crescents, let prove, wash and bake; ice when baked.

ZWIEBACK

For plain zwieback take standard dough No. 1 or No. 2, let get ready, break in small ½-ounce pieces and make in small finger shapes, about 3 inches long. Set closely together so as to form a long roll the length of the pan. Give good proof and bake. Let stand for one day or night, then cut and put on pans and toast to a nice brown. Another way is to form long narrow loaves from the dough, flatten slightly, prove and bake, and then toast well on both sides.

Hamburg Zwieback

Use a very soft dough containing eggs, round up in small balls, give good proof, and bake in good heat. Let cool well, then slice through center with a sharp knife. Set on pans and dry-toast in a cool oven. Set tops and bottoms together and put away.

Vienna Zwieback

Form in long fingers, let prove and bake singly, split and toast dry.

Hungarian or Pressburg Zwieback

Form in long fingers, set on pans singly, prove and bake. The next day cut, **not sideways,** but through the top longways. Make a meringue of 5 egg whites and 1 pound sugar, cover the round side of each half with this meringue, and dip in chopped almonds. Set on tins, meringue side up, and toast slowly. Another variety of zwieback is covered with macaroon paste and dried in a cool oven.

Anise Zwieback—Almond Zwieback

A variety of zwieback or toast is made from the regular sponge cake mixtures. These are baked in long narrow tins or in paper-lined frames about 3 inches wide, 1½ inches high, as long as the pan. Let cool when baked, and toast like other zwieback.

Take 1 pound sugar, 8 whole eggs, 4 yolks, ½ ounce anise, 1 pound cake flour. Beat up warm and beat cool, bake as directed. For almond zwieback add about 6 ounces shredded almonds when mixing in the flour.

In the larger factories the zwieback is toasted on wire trays, which allows the heat to penetrate uniformly.

COFFEECAKES

Cinnamon Streusel Coffeecake

Use sweet dough, scale off in 12- to 16-ounce pieces, round up and let prove half, then roll into a square; set four cakes in a pan 18x25x1, brush over with melted butter, then sprinkle with cinnamon sugar or streusel. Let prove up well and bake in a good heat.

Fruit Cakes—Fresh or Canned Fruits

Apples, peaches, plums, cherries and blueberries are made into large and small cakes. For fruit cakes the dough is rolled out about ⅜ inch in thickness, given a little proof, then the fruit is laid on. Apples are peeled, cored and cut in even slices; peaches and plums are stoned and put on in halves; cherries and berries are spread on whole, sugar is added and the cakes are given some more proof and then baked in a good heat. The

fruit cake may be baked in a large pan and cut in pieces when done. Squares and round small tins are also used. Fresh apples bake more satisfactorily if covered with greased paper; this keeps in the steam and cooks them better.

Cheese Cake

Roll out 2¼ pounds of coffeecake dough to cover a pan 18x25x1, set in a wood frame 2 inches high.

Cream together 1¼ pounds sugar, 10 ounces butter, add 12 yolks of eggs. Rub through a sieve 5½ pounds cottage cheese, mix with sugar and butter cream, add 8 ounces of cornstarch, a little salt and mace, then 1 quart fresh milk. Lastly draw in the 12 beaten egg whites. Fill this into the frame and bake in good heat—375 degrees.

Round Coffeecake—Raisin Coffeecake

Add some raisins to plain dough, scale pieces 12 to 16 ounces, round up and set on pans to prove. When nearly ready give three straight cuts, wash with milk or egg wash, and bake in moderate oven; ice when baked. Chopped citron and a few almonds improve this cake.

Twisted Rings

These may be made from the rolled-in doughs, also from the plain dough, and in different sizes to suit the price. Take a piece of dough from 8 to 16 ounces in weight, roll out and divide in three even strips; form the strips into a braid, plait evenly, and gain ends nicely together to form a ring. Set on pans, allow to prove, and wash over with a good yolk of egg wash. Sprinkle with shredded almonds and bake.

Filled Rings—Stollen—Torten

Use rich, plain sweet dough, or yeast-raised pastry of any kind. Take a long, square piece of dough about ¼ inch thick, to weigh from 8 to 16 ounces. Roll out to form a long strip, from 5 to 6 inches wide and 10 to 12 inches long. For high-grade goods use the rich nut fillings, poppy seed filling, and plain filling for others, or simply brush thickly with melted butter and sprinkle with cinnamon sugar containing nuts.

Spread the filling over the rolled out dough, then roll up longways, and form in a ring, joining the ends nicely.

For stollen or nut rolls roll dough from narrow side and slightly close the ends in loaf shape, and set on pans; or fold twice from each side and form in shape of stollen and set on pans.

For torten use the rich Swedish or Danish pastry dough, roll out and fold in stollen shape, use the rich almond fillings, and set in round shape with pointed ends in tins.

Filled rings may be cut when partly proved around the center, giving a plain cut or using the scissors for a zig-zag cut, crown fashion. Stollen are given a straight cut along the center about half through, so they do not fall apart. The cakes should be washed with a rich egg wash before baking and sprinkled with chopped almonds, dusted with sugar when baked, or iced when baked and a few chopped nuts or browned almonds sprinkled on while the icing is soft. The torte may be cut around the center, washed and sprinkled thickly with shredded almonds, baked in moderate oven.

Danish, French or Almond Filled Coffeecakes

Use same dough as for Danish pastry (see page 200). Roll out and scale 12 oz. each. When all are scaled roll out

FIG. 1

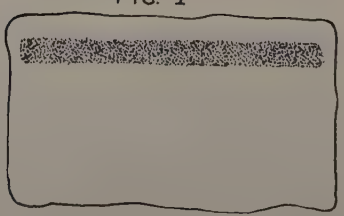
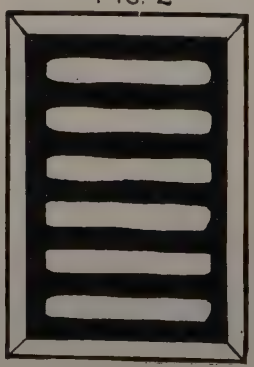


FIG. 2



with pie pin, 12x7 inches, wash with butter, sprinkle with ground "nuts" and cinnamon sugar. Take a No. 6 size tube

and bag and a mixture of almond filling and run a strip across as shown in illustration No. 1. In this way you can roll up the coffee-cake like a cinnamon roll and still have the almond filling in the center. Roll the length of the coffee-cake (12 inches), set pieces crosswise on pan, as in Figure No. 2, and wash with egg. Cut with scissors on sides, sprinkle ground almonds on top while wash is still wet, and bake in 400 degrees Fahr. Let coffeecakes prove only a little. Ice with vanilla water icing when still a little warm. Figure cost and sell accordingly.

Almond Filling for Coffeecake

Twenty pounds good cake crumbs, 2 cans of almonds (10 pounds), 2 quarts of egg whites, about 2 quarts or more of hot water and 8 pounds of sugar. Mix well in machine so that it will run easily through tubes. I always mix enough to last for a week and keep in a cool place.

Pretzels—Fruit and Nut Rolls

Cut rolled-out pastry dough in long, narrow strips, fill with nut or almond filling or use a good raspberry jam or other fruit filling, fold in two or three folds, pull out and form in pretzel shape or twisted ring shapes on pan. Let rise, egg wash, and cover with streusel or with chopped nuts.

Fruit Roll—Jam Roll—Nut Roll

Proceed as for pretzels and fold filling in the center. Bake in large long tins or on pans, or make in small narrow strips to divide in pieces to set on pans. Let rise, egg wash and bake. Ice when baked and sprinkle a few chopped browned almonds on top.

Pecan Butter Rolls—Philadelphia Butter Buns

Roll out good plain coffee-cake dough into a sheet ¼ inch thick, 12 inches wide, as long as desired. Brush over thickly with melted butter and cover with a good layer of cinnamon sugar containing chopped nuts. Roll up into a long roll, not too tightly, cut in pieces to weigh about 2¼ ounces each. Set the pieces in a prepared round or square pan with 1½ inch

high rims, six, seven or eight pieces in one pan—one piece in the center, the others around it.

The pans must be prepared as follows: Take soft butter (not melted) and brush the pans very thickly on bottom and sides with the butter. Take brown sugar, sift it well, and fill in the buttered pans, shaking out the surplus which does not stick to the butter. Set the cut rolls in the pan and let prove, then bake in medium heat. The baking requires care. Some ovens do not bake evenly; move the pans if this is the case, so the sugar melts and browns evenly. Turn out of the pans as soon as taken from the oven bottom up. The sugar and butter form an appetizing light brown caramel. Some bakeries use a 9-inch pan and set in eight rolls to weigh 1¼ pounds. The baked rolls are iced lightly. They sell for 40 cents a pan.

FRIED CAKES AND YEAST-RAISED DOUGHNUTS

In the making of fried cakes, correct temperature of fats used for frying is of the most importance. The different fats require this, and some kinds of fried goods also require changes of temperature to make them perfect. If cakes are fried too slowly they absorb too much of the fat, and if the temperature is too high the crust forms too quickly and the cakes stay too small, do not expand as they should, and take color too quickly. The temperature must be right to give the cakes time to spread and fry without absorbing too much fat. When fats must be heated to the smoke point, which means the burning or decomposition of the fat, the fat becomes dark and quickly decomposes. By using a thermometer to ascertain the proper temperature this may be avoided.

Lards used for frying are more or less refined. Some of them smoke at 365 degrees, refined lard at 380 to 385 degrees. Highly refined vegetable fats and oils may be heated to 400 degrees before reaching the smoke point. Fried cakes to be right should have a dry and tender crust, nicely browned and of uniform color. A rich mixture requires a lower temperature in frying than a poorer mixture. French crullers which contain a large amount of eggs require slower frying to obtain a very

crisp crust, because these cakes soften very easily if fried quickly. Jelly balls are very thick and take more time to fry in a slower heat, and other yeast-raised goods also require less heat in frying than cakes raised with chemicals. Some cakes, such as strips, which are immersed entirely and fried under the fat, require a higher temperature.

Some baking powders work faster in the mixtures, and if the cakes are standing on the screens too long or in a warm place the cakes rise on the screens or in the box and absorb too much grease in frying. This is also true of yeast-raised goods. If given too much proof they become too light and take up too much fat in frying. Since acid phosphates are used in the place of cream of tartar many bakers prefer them for hand-made fried cakes, because phosphate powders do not work out on the bench, requiring heat before they act in the dough. For machine mixtures, a quick acting baking powder, or soda and cream of tartar, is preferred and more desirable than a slow-acting phosphate powder because the method of frying demands quick expansion in the fat.

Mixing of Fried Cakes

Large batches may be partly mixed in the cake machine, creaming sugar, shortening and eggs, adding the milk and mixing thoroughly; the soda may be added to milk. Flour and baking powder or cream of tartar are best sifted together in a bowl, and the creamed sugar, shortening and milk mixed in by hand. The machine is apt to toughen mixture, which is undesirable. A short soft cake flour is best to use for fried cakes and more or less milk must be used to produce the proper consistency according to strength of flour.

Frying of Cakes

In frying cakes a constant consumption of fat takes place and it is best to keep some melted fat handy for replenishing the tank. Where gas is used as fuel to heat the fat, the temperature of fat may be regulated easily, and when using other fuel, a little cold fat may be added to prevent overheating of the fat in the tank.

To test the absorption of the different fats, weigh the fat before and after frying, and to find the absorption of the

fried cakes by the dozen, weigh a dozen of the cakes before frying, and again after frying. The weight gained will very closely represent the absorption.

Sugaring Fried Cakes

Fried cakes should be given time to cool before they are rolled in sugar, otherwise they take up too much. The fried cakes are sold plain for a lower price, and the sugared variety for a higher price. Yeast-raised fried cakes are rolled in granulated sugar, to which some bakers add a dash of cinnamon for flavor. Icing sugar is used for the baking powder cakes, and many bakers prefer to add from 2 to 4 ounces cornstarch to 5 pounds of icing sugar, sifting it well together. This prevents the soaking of sugar and less is required.

HAND MADE FRIED CAKES AND CRULLERS

Both cakes are made from the same formula, and where large quantities are turned out the round fried cakes are first made from the mixture. The dough is rolled out and the cakes are cut; then the scraps are worked up for the twisted crullers, because the crullers can stand a toughened dough better, while the scraps if worked over and rolled out for the round cakes make a toughened dough, so that the cakes draw up and stay small in frying.

No. 1—1 pound 2 ounces sugar, 4 ounces butter, 4 eggs, 4 pounds cake flour, 1 quart milk, ½ ounce soda, 1 ounce acid phosphate, ½ ounce salt, flavor of mace and lemon, or vanilla.

No. 2—3 pounds sugar, 18 ounces lard, 1½ ounces salt, 6 eggs, 3 quarts milk, 2 ounces soda, 12 pounds cake flour sifted with 4 ounces cream of tartar, flavor of mace or cinnamon extract.

Buttermilk Fried Cakes

2 pounds sugar, ½ pound lard, ½ ounce salt, 5 eggs, 2 quarts buttermilk, 2 ounces cream of tartar, 1 ounce soda, flavor of mace, about 7½ pounds flour. Cream sugar, shortening and eggs, add milk, soda and flour sifted with acid, and mix smooth without overmixing.

1 quart milk with other ingredients makes from 9 to 10

dozen of fried cakes. For crullers use trimmings, or roll out and cut in strips, about 4 inches long, one inch wide, twist and set on screens, and fry under fat, or turn like the round cakes.

Strips or Buttermilk Crullers

Cream together 5 pounds sugar, 1 pound lard, ½ ounce soda, 1 pint eggs, 1½ ounces salt, flavor of mace or vanilla, add 5 quarts buttermilk, 16 to 17 pounds flour sifted with ½ pound baking powder. Mix as usual and use for strips, crullers or round fried cakes.

MACHINE DROPPED FRIED CAKES

6 pounds sugar, 1 pound shortening, 1 quart yolks, 5½ quarts milk, 3 ounces soda, 2 ounces salt, 20 pounds soft cake flour, 6 ounces cream of tartar, 1 ounce mace. Mix should make 40 dozen. The mixture should be made from cold ingredients. Have the grease hot for frying as soon as the mixture is made. Do not set mixture near the hot stove and do not let the dough stand. Flour absorbing more than 6 quarts milk to 20 pounds flour is too strong. Egg whites are too binding, yolks are preferable.

YEAST-RAISED DOUGHNUTS AND JELLY BALLS

Use the sweet dough recipes given. Roll out the ready dough, cut out with doughnut cutter. Set in cloth lined or dusted boxes or on screens, let double in size, and fry as usual. For jelly balls scale pieces 3½ to 3¾ pounds for divider, or make pieces weighing 1½ to 1¾ ounces, round up on bench, give a little proof, flatten and set in boxes or on screens, let double in size and fry slowly till done. When cold fill with jelly, using the cream puff pump or filler. When using no machine, put a little jelly in center of the flattened pieces on the bench, pinch dough up over the jelly and set to prove, then fry. These cakes are finished with a dot of icing when done.

Vienna Fried Cakes or Bismarcks

Use a rich coffee-cake dough, roll out ¼-inch thick, cut out rounds with plain cutter, fill half the pieces with good fruit

jam, cover with other piece, flatten and cut again with same cutter. Prove and fry like jelly balls. Roll in cinnamon sugar or ice with vanilla icing.

French Fried Cakes

(See Appendix, French Fried Cake or Cruller illustration)

Use special paste given in chapter on pastes, made like the cream puff paste, or use mixture for cream buns. Mixture must be slightly firmer than for cream puffs. Run out with bag and large star tube in rings 2 inches in diameter on stiff sheets of greased paper. Turn over on paper in the hot grease, which should not be quite as hot as for plain fried cakes. The cakes come off the paper easily. Then turn cakes over and turn several times, to fry them very crisp. Instead of paper a white tin pan may be used, made with a square handle on two sides, about 4 inches wide and high. The pan is turned bottom up to rest on the handle, the bottom is greased and dusted with flour, and the rings are dressed on the bottom. To fry, the pan is turned over into the hot fat, holding it by the handles, the cakes drop off when immersed. This method expedites the frying. French fried cakes are frosted with vanilla icing when cold.

FRIED SPRING WAFFLES

No. 1—Cream together ½ pound sugar, ½ pound butter, 6 eggs, flavor of mace or cinnamon, add about 1 pint or more milk and 2 pounds cake flour to make a smooth batter.

No. 2—Beat 7 egg whites stiff, mix 7 yolks, 2 ounces sugar, 1 pint milk, 1¼ pounds flour to a smooth batter, draw in the beaten egg whites, and add flavor.

The irons should be put in the hot fat before dipping them in the cake batter. Dip the hot iron in the batter close to the edge, but not above, and put in the hot grease again, immersing entirely. Fry to a nice color. The waffles will come off easily when done by knocking on the iron.

ROMAN CASES, TIMBALES OR FRIED CASES

No. 1—1 pound flour, 4 ounces cornstarch, 4 eggs, 1 pint milk, a pinch of salt.

No. 2—1 pound soft flour, 4 eggs, 1 ounce sugar, 1 pint

milk, salt. Mix into a smooth batter. Special irons are used for baking. These fried cases may be used in the place of patty shells, and without sugar for creamed vegetables, oysters, creamed chicken, and other meats ordinarily filled into patty shells.

Storks' Nests

These fried cakes are made in several ways. A special basket shape is made of wire, about 5 inches round and deep. Two of these baskets are fastened together on one side with hinge, so they turn and open; two long handles are put on. The cake mixture is cut into thin ribbons, which are laid in one basket nest fashion, the other basket is turned over the strips, and the whole immersed in the hot fat. When partly fried it is turned out and the frying finished. The old method is to have wide rings to set in the hot fat, and the dough is laid in the rings to fry.

Mix 8 whole eggs, 4 yolks, 8 ounces sugar together, add ⅛ ounce ammonia and sufficient flour to make a firm dough which may be rolled out thin. Round up 1½-ounce pieces, roll in thin ovals. Now take the pastry jigger and make 5 to 6 cuts, not cutting to edge, so the strips hold together; lift carefully and lay in nest shape in the rings set in the hot fat, and fry crisp. Dust with cinnamon sugar.

BOSTON BROWN BREAD

No. 1—2 pounds rye flour, 4 pounds cornmeal, 3 pounds Graham flour, 3 pounds white flour, 1 gallon molasses, 1 gallon milk and water, 5½ ounces baking powder. (1½ pounds small raisins may be added if desired.)

No. 2—1½ pounds cornmeal, 18 ounces Graham flour, 18 ounces soft winter wheat flour, 18 ounces rye flour or rye meal, 2¼ ounces soda, 1 ounce salt, ¾ pint molasses, ¾ pound sugar, about 2 quarts skimmed milk or, if water is used, add 2 ounces melted lard. If cake crumbs are handy 1 to 1½ pounds may be used in this batch, and if crumbs are very rich in sugar a part of the sugar may be left out.

Mix all the ingredients into a soft batter. Have the brown bread moulds greased thickly. Scale about 15 ounces in quart

moulds. Bake in cool oven 250 degrees, setting moulds on thick, heavy pans, and if oven has much top heat place another pan on top of the covers. If oven has very strong bottom heat a little water may be put in bottom pan, or bottom may be covered with a layer of ashes to prevent coloring too much beneath.

There is a special brown bread flour in the market which also contains the raising—soda or baking powder. All that is required is to mix the flour with even parts of water and molasses into a slack dough and bake.

XII. TEA BISCUIT, SCONES MUFFINS, ETC.

TEA BISCUIT

With Baking Powder

No. 1—Rub 6 ounces butter in 4 pounds cake flour, add 4 ounces baking powder, 2 ounces sugar, ¼ ounce salt, mix together with 1 quart milk.

No. 2—5 pounds cake flour, 10 ounces lard, 1 ounce salt, 2 ounces sugar, 3 pints milk, 1 ounce soda, 2 ounces phosphate powder or cream of tartar.

Sift sugar, salt and acid into the flour, then rub in lard, add milk with soda, and mix well. Roll out ¾ inch thick and cut with 2½-inch cutter. Set close together on pans, wash with yolk of egg wash, let rest a few minutes before baking, bake in 400 degrees.

Yeast-Raised Tea Cakes or Biscuits

5 pints half milk, half water, 5 ounces yeast, ¾ pound sugar, ¾ pound butter and lard, 1 ounce salt, about 9 pounds bread flour. Make a warm straight dough with ingredients at about 95 degrees. Let rise up fully once, work down and let come up half, work over again. Scale in 6- to 8-ounce pieces, round up, flatten lightly and set on lightly greased tins in well greased rings. Prove in moist prover and bake in good heat. ½ to 2 pounds sultanas, or part currants may be used for fruit tea cakes.

SCONES

American Sultana Scones

7½ pounds cake flour, 15 ounces sugar, 15 ounces lard, 5 ounces phosphate powder, or cream of tartar, 2½ ounces soda, ½ ounce salt, 2 quarts milk, 1 pound seedless raisins.

Method of mixing: Sift flour with acid and soda, rub in

the shortening, dissolve sugar in the milk. Mix dough well—it should not be soft. Scale 10-ounce pieces, round up tight, roll out about three-fifths inch thick. Cut in four, set on pans ¼ inch apart, wash with strong yolk wash on top, carefully, so wash does not run down on the cut side. Bake in 400 to 425 degrees.

English Sultana Scones

8 pounds cake flour, 1 pound lard, 1 pound sultanas, 5 pints milk and water. Mix like American scone, making a softer dough, but working it well to toughen. Scale in 10- to 12-ounce pieces, round up well, but do not roll them quite as thin (about ½ inch thick). Now cut in four with a sharp knife and set close enough so the cuts meet on the bottom lightly when baked. Egg wash carefully, so the cut side shows up white when baked. Bake in good heat.

Scotch Scones or Irish Sodas

14 pounds winter wheat flour, 3½ ounces cream of tartar (or cream powder), 3½ ounces baking soda, 4 ounces salt, 10½ pounds buttermilk. Mix lightly without toughening mix. Scale 2-pound pieces, pin out rounds about 1 inch thick, cut in four and bake at once on hot plate. The plate should be just hot enough to bake the scone without burning. When scone is baked on one side it is carefully turned and baked on the other side. Another variety is made by adding a pound of cornmeal, leaving out a pound of the flour.

FANCY SCONES

Self-Raising Flour for Fancy Scones

24 pounds soft cake flour, 12 ounces cream of tartar, 6 ounces soda. This flour is well mixed and kept on hand.

Cream Scones

Take 6 pounds of self-raising flour, 1 pound sugar, 1½ pounds butter and lard, about 2 quarts sweet or butter milk. Mix into a smooth dough. Scale in 5- to 6-ounce pieces and round up, pin out and cut in three or four pieces, egg wash

twice, let stand a little, and bake in hot oven. The scones may be turned when half done, on the pan, and finish baking.

Tea Scone

A small tea scone is made from the same mixture with or without adding eggs. Pieces of dough 1½ to 2 ounces are rounded up and pinned out to 2½ to 3 inches in diameter, put on clean tins, washed with egg, pressed down in center and baked. When partly done they are turned over on the tins and the baking finished.

Fancy Sultana Scone

Take to 6 pounds of self-raising flour, ¾ pound butter, ¾ pound sugar, ¾ pound sultanas, 4 to 6 eggs, and mix with about 3½ pints buttermilk into a smooth dough. Scale in 12-ounce pieces, round up, pin out and cut in 4 pieces. A similar large scone is made in one round only, cutting partly through and baking without turning.

ENGLISH MUFFINS

Take 6 pounds medium strong cake flour, sift with 1 ounce baking soda. Make this into a soft sponge with about 5 pints water and 3 ounces yeast at 95 degrees Fahr. Cover and let rise and drop again. Stir the sponge down and let rise for 20 to 30 minutes. While the sponge is rising again, get ready the hot plate and grease the rings. The rings used are from 3½ to 4 inches in diameter and about ¾ inch deep. The griddle should be perfectly clean, and should not require any greasing. Dissolve 1½ ounces salt and 1½ ounces cream of tartar in ½ pint of milk and stir well into the sponge. It is now ready for baking. A small dipper which holds just enough batter to fill one ring about half full is best to use. Regulate the batter with milk to proper consistency, according to strength of flour. If batter is too thick the muffin loses gloss; if batter is too thin it is likely to run through under the rings. Do not stir batter much after cream of tartar is added, or muffins are apt to be heavy. Place the rings on the griddle in rows and fill out; when batter in the rings is covered with holes lift off the ring and turn the muffin over on

the other side. Have some space left on the griddle, so the muffins can be set on one side, to keep track of the first ones baked. The muffins should not be overbaked—this would make them tough.

A similar muffin or crumpet is made without soda or cream of tartar, making a firmer sponge by taking 3½ pints water and milk, 2 ounces yeast, 5 pounds soft winter wheat flour. Give the same treatment as for muffins. Let rise and drop, stir down, add 1 ounce salt and let rise again. Prepare some boxes or pans by sifting on flour 2 inches deep. Make impressions a little distance apart in the flour with the bottom of a cup. Fill them with some of the dough to weigh about 2½ ounces by dropping it out like drop cake—by squeezing the dough out over the thumb and forefinger and cutting it off with the forefinger of the other hand. Let stand covered until proved, then lift carefully and set on the hot griddle. Let color slightly, then turn over on the other side. Brush off the flour when baked. These muffins should be about 3 inches in diameter and nearly 2 inches thick when baked.

BUNS—SELF-RAISING FLOUR FOR BUNS

24 pounds soft winter wheat flour, 4 ounces soda, 8 ounces cream of tartar or phosphate powder. Mix and use as directed.

Raspberry or Jelly Buns

Cream 1 pound sugar, 12 ounces butter and lard, add 8 eggs and about 1 pint milk, or more to make a smooth dough, with 3 pounds of the self-raising flour. Mold up round in 2-ounce pieces, flatten out, and put in the center of each a little jam. Pull over the sides to enclose the jam, turn over and wash with egg, dust with sugar and cut crosswise, so that the jam shows when baked. Pan and bake in good heat.

Lemon Buns

These may be made in the same manner, using lemon jelly. A more simple method is to round up and dip the buns in granulated sugar, put on the pans, then make an im-

pression in the center of each bun and fill the cavity with some jam or jelly before baking.

Cocoanut, Sultana and Rice Buns

For cocoanut buns mold round, wash and lay in coarse desiccated cocoanut, dust with sugar and bake. For sultana buns, add about 8 ounces sultanas to mixture, mold round, wash and flatten, sprinkle a few chopped almonds and sugar in center, and bake.

For rice buns add 4 ounces ground rice to paste, make up in ovals or rounds, dust with sugar and bake.

A variety of buns may be made by adding finely chopped candied lemon, or orange or citron peel. Almonds or peanuts make another variety. Streusel, chopped almonds or roasted chopped peanuts may be used on top. Less eggs may be used for low priced goods.

Bridge Buns, Bath Buns, Brooklyn Bridge Buns

1 pound sugar, ½ pound butter, 1 to 4 eggs, 1 ounce soda, 3 pounds cake flour, 2 ounces cream of tartar, 1 quart milk, or sufficient to make a soft mixture. Add from 1 to 1½ pounds mixed fruit, flavor with lemon or mace. Drop out like drop cakes on lightly greased pans, egg wash. Leave plain or sprinkle with crushed loaf sugar and chopped almonds. Bake in good heat.

XIII. ICINGS AND FILLINGS

(See Appendix for important Additions to Material in this Chapter)

In cake bakeries it is the custom to prepare a number of stock icings, sufficient for one or more days, and from these icings, a number of other combination icings and fillings may be made by adding various flavors and colors, crushed or finely cut fruit, nut meats and fruit juices. Some of these icings keep well for several days; others are made up fresh daily to be in the best condition. All icings may be mixed by hand in small quantities, but the cake machine is almost indispensable for making it up in large quantities, and marshmallow filling cannot be beaten perfectly by hand. The machines produce a better quality, besides saving labor and time.

Economies are necessary, even in the making of icings and fillings, and goods of wholesome quality can be made up by using albumen, gelatin or gum solutions in the place of fresh egg whites. There are a number of icing powders in the market which may be used with success.

To replace egg whites in icing, egg albumen is used in the proportion of 4 ounces to 1 quart of water, in combination with gum arabic or gum tragacanth; 3 ounces albumen and 1 ounce gum is used for 1 quart of water. The gum produces a better gloss. Some bakers use a gum solution of 1½ ounces gum to 1 quart water; some others a solution of 5 ounces albumen and 3 ounces gelatin dissolved in 3 pints of water, to replace fresh egg whites. This is also used in the place of eggs, with some coloring added in small cake mixtures that need a binder, such as cookies and low-priced cakes.

Gelatin frosting is made by dissolving 2 ounces of gelatin in 1 quart of water; let it soak well, then boil and strain. A little cream of tartar or a pinch of alum added will improve this solution, which will form a jelly when cold. Egg icings and gum or gelatin icings are improved by adding some cream of tartar or lemon juice for whitening and flavoring, but all these icings dry out more or less, depending on the humidity of the atmosphere. To keep icings soft, glycerin, butter, or

neutral fats are added in small quantities. Glycerin and shortening are used in proportion of 1 ounce glycerin, or 4 ounces of shortening, to 10 pounds of sugar used in the icing.

STOCK ICINGS

Fondant icing is the best icing. It has a fine taste, better eating qualities, keeps a good gloss, and while it is not as quickly and easily made as other plain icings it is preferred for good work. As it may be made from granulated sugar, it is really less expensive than other icings made from XXXX powdered sugar.

These stock icings may be made up and kept on hand. It is well to keep the vessels clean, scraping down the sides after taking out a part of the icing. The vessel should be kept covered with a damp cloth, or a little water sprinkled on top, to prevent the forming of a hard crust.

Fondant Making

The proper method is to have a slab such as is used for candy making, and a set of square 1 inch bars, two of 3 feet long and two of 2 feet long. This forms a square on the slab, which is sprinkled with a little water before the boiled sugar is poured on, and holds about 18 pounds of fondant. The boiled sugar must be poured thin on the slab, so that it cools quickly. Candy makers use large circular slabs which are cooled with water underneath. This facilitates the work, which is done by a machine. Take 12 pounds granulated sugar, 2 pounds glucose, or ¼ ounce cream of tartar if no glucose is used, and 1½ quarts water. Dissolve on the fire by stirring. The sugar should be well dissolved before the boiling starts in. While the sugar is boiling, wash the sides of kettle down with a wet brush to prevent granulation. Take off any scum which arises. If no glucose is used, add the cream of tartar when the sugar starts boiling. The cover may be kept on the kettle and the steam will prevent the sugar from granulating on the sides of kettle. Let boil to 240 to 242 degrees, and pour the sugar on the wet slab, between the bars. A little water should be sprinkled on top to prevent the

forming of a crust. Let it cool, turn in the sides and work the sugar back and forth with the paddle until it forms a white cream. Scrape in the sides, let the sugar rest on the slab for half an hour to soften, cover with a damp cloth, then knead with the hands into a smooth cream and put away in cans, covered with a damp cloth. Fondant will keep in good condition for weeks. To use take as much as required from stock into a small pan, set in hot water and stir until the fondant is melted. Do not melt fondant without stirring, and do not heat above 98 to 100 degrees, or the icing will set too hard and lose it gloss. Colors and flavors may be added while melting the fondant, and it may be diluted with a little water. or better, a syrup. If fondant icing appears too transparent for some purposes a little white egg icing may be added. Melted chocolate in sufficient quantities can be added for chocolate fondant icing.

In the bakery where a machine is handy, a nice fondant frosting may be made as follows, but care must be taken not to make it in too large quantities, as the boiled sugar is apt to granulate from the center, being kept to cool in a deep kettle: Boil 8 pounds sugar, ½ pound glucose, or ¼ ounce cream of tartar, with 3 pints water to 235 degrees, pour the boiled sugar in large mixing kettle used for machine. Sprinkle the inside of kettle with a little water, and after pouring in the boiled sugar add some water on top to prevent forming of a crust. Set kettle with sugar in large pan or tub of cold water, and when cold put kettle in machine and let beat up, using the one-arm beater, on slow speed. If granulation does not set in readily rub some of the sugar on the sides of the kettle with spoon or paddle until it whitens; stir this part into the other sugar and let machine run until a white cream is formed. Then transfer in other cans and put away for use.

Imitation Fondant

This is quickly made by letting 1 pint water, 1½ pounds sugar come to a boil, adding a little lemon juice or cream of tartar. Stir this syrup into sifted icing sugar, of the right consistency for dipping or frosting, and use warm. This method may be used in an emergency, but is not quite as good as the real fondant.

White Stock Icing

Put 1 pint egg whites, or dissolved albumen, with 6 pounds icing sugar into machine; let run on second speed to make a stiff, white frosting. (This icing at this stage may be used for decorating, adding one ounce cream of tartar or the juice of one to two lemons, making it so that it may be used for piping.)

Let machine run on slow speed, and add one quart of water heated to 150 degrees (hot, but not boiling); add sufficient icing sugar to make it of the proper stiffness so it may be used for frosting layer cakes without running off. For other purposes more water and sugar may be added. Let machine run for 25 to 30 minutes, until icing is nice and light. Flavor and color as desired. By adding 10 pounds of fondant to this icing it may be greatly improved.

Albumen and Gum Icing for General Use

Dissolve 3 ounces albumen in 1 quart of water; strain and add 1 ounce of powdered gum arabic; put in machine with 8 pounds of granulated sugar and ½ ounce cream of tartar. Let it dissolve, then beat up on medium speed for 10 minutes, then let machine run on slow speed. Dissolve 2 quarts of corn syrup in 1 quart of hot water; add to first mixture; let mix and dissolve, then add from 8 to 12 pounds of icing sugar and let this beat up light. Flavor and color as desired.

Chocolate Stock Icing

(See also Appendix, Chocolate Cake Toppings)

1 pound block chocolate (chocolate liquor), 5 pounds icing sugar, 3 ounces butter, 1 pint hot water. Cut chocolate in small chips; set to melt with the butter on the oven door or on top of oven, to melt slowly without burning; put sugar and hot water in machine, let run on slow speed, add the melted chocolate and let mix well, to incorporate the chocolate without overmixing. This icing keeps well for several days. Chocolate icing loses its gloss from overheating, it should feel just blood warm, or about 98 degrees to be right. If frosting thickens too much, thin with a little water; or better with a syrup made by dissolving 3¼ pounds of granulated sugar in

1 quart of hot water. This syrup may also be used for a wash for some kinds of rolls and buns.

Caramel Icing

Melt 5 pounds of light brown or granulated sugar on a slow fire, stirring constantly until it assumes a dark brown color. Care should be used so the sugar does not burn too much and acquire a bitter taste. When the right color is obtained, add 1 quart of water, stir and let boil to dissolve the sugar into a syrup, then add ½ pound of butter; let melt and come to a boil. Put this syrup in machine, adding enough icing sugar (while the machine is running on slow speed) to make it of the proper stiffness. This icing must be heated on the fire and used while warm and not made too soft. A little practice will soon teach the right stiffness. If color is too dark it may be mixed with white icing or fondant. Combinations of chocolate and caramel icing with vanilla flavor are popular; also the icing may be mixed with ground nut meats and used for fillings for special cakes.

Maple Icing

The best maple icing is made from pure maple sugar, or from half maple sugar, half brown sugar, or granulated sugar. Dissolve 12 pounds of broken maple sugar in 3 quarts of water on the fire, add 4 ounces of butter; mix this syrup, while warm, in machine with sufficient icing sugar. If the icing is too light, color with caramel. Maple flavors may be bought from supply firms.

Water Icing

Water icing is simply made by mixing icing sugar with warm water to the proper consistency, adding flavor as desired. Water icing is rather heavy, therefore expensive, and does not keep its appearance well. For this reason an addition of egg whites or marshmallow is an improvement. By adding any desired flavor and color, water icing may be used in many ways. A water icing may be made up by using a small addition of boiled starch and corn syrup or glucose, working it up in machine. Dissolve one pound glucose or syrup in 3 pints

of hot water, and add 5 pounds granulated sugar; let this dissolve well and let come near the boil, put it in the machine, add 1 pint of water which has been made into a starch with 1½ ounces of cornstarch, mix well together and then add sufficient icing sugar, ½ ounce cream of tartar and let beat up well. Flavor as desired. This icing is used for yeast raised goods in some bakeries.

Royal Icing

This icing is used in diluted condition for covering large cakes which are to be decorated. It forms a nice gloss cover if dried quickly in a warm place. For decorating the icing is made as follows: For each pound of sifted icing sugar, take about three egg whites and a small pinch of cream of tartar. Mix well in a bowl with spatula until the icing stands well and can be drawn to a point and keeps its shape. This icing should not be too stiff or be stiffened by adding sugar, because it is difficult to use for decorating with fine tubes. It needs proper beating to make it stand up well; the icing dries quickly and should be kept covered with a damp cloth. Do not scrape down sides and try to work hardened icing in the other icing; it forms lumps and chokes up the tubes. Do not let it stand in a warm place. Do not use too much acid; it softens the icing, makes it weak. This icing may be colored as desired. For chocolate decorating, add melted chocolate or cocoa in sufficient quantities. If the icing does not stand up well after it has stood some time, it must be rebeaten, adding a little egg white to make it work and stand up well; it is best used as soon as it is made.

Chocolate Icing for Decorating

Melt 2 ounces chocolate and gradually stir in about 5 ounces icing sugar, then gradually add a little syrup or water, drop by drop, to make it of the proper consistency, and use warm. This icing is very handy for decorating Easter goods and may be rewarmed for use.

Boiled Icing

2 pounds granulated sugar, ½ pint water, a pinch of cream of tartar boiled to 240 degrees, ½ pint of egg whites beaten

stiff, adding 1 ounce icing sugar. Pour the boiling sugar in a thin stream into the beaten whites, beating constantly, adding flavor as desired. This icing is used in various ways, mixed with crushed nut meats or candied fruits. It is used for icing as well as for filling for cakes made up family style. From ¼ to ½ ounce of dissolved gelatin may be beaten in while warm, and it can be used like a marshmallow icing or filling.

Boiled Chocolate Icing

Put ½ pound of chocolate with a scant pint of water on the fire and stir until the chocolate is well dissolved, then add 2½ pounds of granulated sugar; mix well and let it boil to a strong thread. Take a part and test between the fingers. Take off the fire and stir with paddle, rubbing it on the sides of vessel until it thickens and a skin forms on top. If mixture is too stiff add a little sugar or water. Use while hot and quickly. For dipping or covering, set goods on wire tray, and dry on the oven door to produce a good gloss.

Special Icings

Quite a number of special icings may be made by using the different fruit juices made into a clear syrup and the hot syrups mixed with icing sugar to the proper consistency. Finely cut French fruits may be added, also figs, dates, or chopped nut meats. Lemon and orange icing may be made by mixing the finely grated yellow rind and juice with a part of water with icing sugar, or in fondant. Black strong coffee may be used for coffee icing.

Burnt Sugar Coloring (Caramel)

This is made by placing a pound or more of brown or granulated sugar in a shallow pan on the fire, let melt and stir constantly so it does not burn. When the sugar begins to boil it will gradually become a very dark brown—almost black, and will rise in the pan. Now add carefully about ½ pint of water or more to the sugar, let boil and dissolve into a dark thick syrup, strain and bottle for use. This coloring is used to give the proper shade to maple, coffee and other frosting, also for an imitation caramel icing.

COLORS FOR ICINGS

The most popular colors for icings are white, pink, chocolate and a variety of shades of brown. For orange or lemon a delicate orange or yellow color is best to use, as strong colors are often objectionable. Stronger colors are only permissible in special decorations of cake, where they fit in or are specially ordered by patrons. Formerly many colors were made by the confectioner; but today it is more practical to buy the factory-made colors, which may be bought in all desired shades.

READY-TO-USE FILLINGS

I wish here to speak a good word for the ready-made fillings which may be bought from bakers' supply houses. These fillings are made by specialists with the best facilities and up-to-date equipment, by men who have made a study of preparing this line of goods. Some of them may be bought cheaper and better than a baker can make them, considering the time and labor it takes to make and keep the goods in the best condition. The goods are made up in different grades to suit all classes of trade, and the baker who wants the very best can obtain the higher grade goods at a fair price. There are some of the commercial jams and jellies in the market which are to be used cold for fillings. These fillings soften and cannot stand the baking heat. But there are other jams which are prepared to withstand the baking heat without running out. The goods should be ordered according to how they are to be used, suited for baking, or for a cold filler; and as most of the supply firms stand back of their goods, the baker will get the right kind.

Marshmallow Filling

This filling is one of the most profitable for the baker to use, and a filling very popular with the public. If properly made it gives bulk, makes a nice and fluffy filling which stands up well. One pound of good filling is sufficient to fill from five to six two-layer cakes with a half-inch thick layer of marshmallow, making them look like a three-layer cake.

One point that must be observed in the use of marshmallow is to use it when fresh made. It stands well for almost a day,

and when used for filling layers and blocks it is best applied as soon as it is made. After it stands it sets, and when cold stiffens. If worked over or stirred after it is set the air cells that produced the lightness are broken; it loses bulk and becomes heavy. If used freshly made and left to set between the layer or block cubes, it stands up well and cuts nicely. After taking it from the machine the marshmallow stands up nice and dry, so that it may be used for decorating, covering and fillings for tarts and pies, cream rolls, and many other goods. Various flavors may be made up from one batch by dividing the batch, adding melted chocolate and beating it in the warm filling, adding fruit juice flavor and color to another part, or adding nut meat and fine-cut preserved fruits. Brown sugar or part maple sugar, part brown sugar, may be used for maple marshmallow.

A butter cream filling may be made by adding creamed up or softened butter in proportions from ½ to 1 pound to 5 pounds of filling and beating it in a cold place until it stiffens, adding flavor as desired.

Left-over marshmallow filling may be added to a new batch when the new batch is nearly finished and beaten light. If a large amount of left-over filling is rebeaten with a new batch, it is well to cook the sugar one or two degrees higher to obtain the proper consistency.

Marshmallow Filling with Egg Whites or Albumen

Twenty pounds granulated sugar; 4 quarts water; 1 ounce cream of tartar; 2 quarts egg whites, 2 ounces Jap gelatin; or, in place of egg whites, 12 ounces albumen soaked in 1¼ quarts of water over night. Boil sugar, 2 quarts water, 1 ounce cream of tartar to 240 degrees. Dissolve the Jap gelatin in two quarts of water on the fire. In the meantime beat up the egg whites (or dissolved albumen) in the machine. When the whites are beaten light, let machine run on medium speed and slowly (in a thin stream) pour in the boiling sugar. The mixture will go down some at this point, but it will rise again. After adding the sugar, add the well-dissolved gelatin, pouring it in slowly, then let the machine run on faster speed and beat until it stands up well on the beater. The

given amount fills one of the large 19 to 20-gallon kettles, the largest size used with cake machines. Jap gelatin is preferred in this formula. If other gelatin is used, take 4 ounces in the given mixture.

For maple marshmallow use brown sugar or part maple sugar as suggested, or use maple extract and caramel coloring.

Eggless Marshmallow

No. 1—Soak and dissolve 5 ounces gelatin and 3 ounces powdered gum arabic in 3 quarts of warm water; strain in kettle; add 10 pounds of sugar, and stir on the fire without boiling (just warming); then beat up in cake machine until light. Flavor to suit. Keep in cool place well covered. Rewarm for use.

No. 2—Dissolve 4 ounces of gelatin in 1 quart of water at about 150 degrees Fahr. Stir until dissolved. It should not cool down below 140 degrees. When perfectly dissolved add 5 pounds of powdered sugar or icing sugar and ¾ pound warm glucose or corn syrup. Beat this up in machine on fast speed. It will take about 20 minutes, then add ¾ ounce cream of tartar to whiten and continue beating until it stands up nice and light. At this point melted chocolate or cocoa may be added sufficient to obtain a nice chocolate flavor.

A VARIETY OF CAKE TOP DECORATIONS

Four Groups—Made by Dennis M. Hopkins

We are showing these cake top decorations here as they present some of the great variety of ways in which the various icings may be applied.

Mr. Hopkins decorated several of these cake tops, with the simple and elaborate effects shown by the illustrations, and all the work was done with paper tubes only, with the exception of the buds and roses, for which he used a plain flat tube. The icing for these cake tops, base as well as piping, was made with meringue powder. The foundation was laid on very thin, about one sixteenth of an inch thick, and the piping was done in colors as described. The tops were not made and decorated on the cakes, but made on layer cake (9 and 10-inch) pans, the pans first made warm and then waxed with

paraffin, so that when the icing was thoroughly dry the slight warming of the pans would permit the plaques to be easily removed. Then, when a cake was iced with soft meringue icing or butter cream, a top could be placed on and the cake quickly finished for a holiday order.

Group I

No. 1 (upper and left-hand design) was plain, iced in

white; the wreath was first piped in pale green, inscription in chocolate, rosebuds in pale pink and white, by putting a

little pink icing with the white in the same bag. The border is done in white overlaid with lines of pink and fine edging of pink.

No. 2—The fine lines were piped first with chocolate icing in which a little green icing had been mixed. Then the stem of the spray was piped in pale green, buds and roses in pale pink. The border was piped as shown in pale pink, and inscription with the same color icing as the lines piped first, which gave a very pretty effect.

No. 3—White base. The fine stems were piped first in green, then leaves and buds and then the roses in pale pink, in which a little white icing was mixed to give a two-color effect. Inscription in chocolate was done next, and lastly the scroll border in pink and chocolate.

No. 4—Pale yellow base, inscription in chocolate, scroll in pale pink, spray in white, and border of pink buds and pale green leaves.

No. 5 and No. 6—Cream color base. The square piped first—one in pale pink and the other in chocolate and pink.

Group II

No. 1—Pale pink base. The lines piped first in pale green, the spray with the chocolate color mixed with a little green, the buds in cream color with green leaves. The border with chocolate overpiped with white, inscription a little darker pink.

No. 2—Pink base. Chocolate medallion center piped in white, the border pale yellow roses with green leaves.

No. 3—Pink base. The wreath piped in pale green, the buds in pale yellow with green stem and leaves, inscription in chocolate, and scroll border in a little brighter yellow than the buds.

No. 4—Cream base. Chocolate medallion piped in white with yellow buds in center, the scroll in pink and white overpiped with plain paper tube to give a raised effect. Border has a plain rim; overpiped with pale pink as shown.

No. 5—White base. Pale green stem and leaves, and violets in rather pale color. The border, dark colored stem

with green leaves, and pale pink buds. Inscription in chocolate— a very pretty offset.

No. 6—Pale yellow base. White spray and pink buds, the border piped in colors to represent apples and grapes.

No. 7—Pale yellow base. Buds in pink and white, with chocolate stems. Inscription in chocolate.

Chocolate Icing for Medallions

1 pound unsweetened chocolate, 1 pound cocoa butter,

warmed together until dissolved, then mixed with sufficient icing sugar to make a dough, about 1½ pounds sugar. Keep dough warm, but not hot, press into molds that have been made slightly warm, and put in ice box or a very cold place

to cool quickly. When cool, turn out from mold and wrap in soft paper until ready to glaze. There are several ways of doing this, but the best is to take 3 ounces gum benzoin in 1 pint pure alcohol. Let stand for at least thirty-six hours

giving it a shake once in a while, then strain and keep tightly corked. Brush over medallions with this solution with a soft camel's hair brush, and they will have a lasting gloss. Wrap in soft paper and put away for future use, and pipe at leisure.

Group III

No. 1—White Base. The lines are first piped in pale pink, then the stems in pale green, the buds and roses in pink and white. Inscription "Greetings" is in pink, and border in white. The borders were finished in the manner shown, so that if plaque was a trifle small for cakes an outside border could be put on after the top was placed.

No. 2—White base. Happy New Year inscription in chocolate. Pale green spray and pink buds.

No. 3—Pink base. Make the center square first and thread work, overpiped four times in white; design should be further worked out in white and chocolate.

No. 4—Pink base. Stem and leaves in green with pale yellow roses. Inscription "Good luck" in white, and border as shown.

No. 5—Pink base. Thread work overpiped in white, with chocolate scroll and white border.

No. 6—Pale yellow base. The center star piped first in pale pink. Pink rose with green leaves. Outside scroll in chocolate, also border.

No. 7—White base. Center piped in chocolate and pink, border in pink overpiped with chocolate.

Group IV

No. 1—White base, center and scroll in pink and chocolate. Pink rose and green leaves, border in pink with lines of chocolate.

No. 2—Pink base. Chocolate medallion piped in white. Surrounding circle of pink and white buds and green leaves. Border white, overpiped with chocolate.

No. 3—White base. Center outlines and piping in pink, using deeper pink for the scroll. Outer lines in chocolate. Border in two shades of pink.

No. 4—White base. Green wreath around inscription, piped in pink. The scroll border is also in pink.

No. 5—White base. Stem and leaves are piped first, in green, then the pink and cream roses are piped on, also buds. Inscription in chocolate. Border of pale green stems, with pink buds.

No. 6—Pink base. Outline the center as shown. Fill in with chocolate icing, and put on inscription in pink. Sprays of green holly leaves and red berries. Border all white.

No. 7—Pink base. Pipe two straight lines across center

and overpipe with white. Inscription in pink. Buds pink and white with stems and leaves green. Border scroll in white.

SPECIAL BUTTER CREAM FILLINGS—MOCHA CREAMS

(See Appendix, Butter Cream for Summer Use, and page 345)

Vienna Butter Cream

Ten eggs, 1½ pounds sugar, 1 pound unsalted butter. Mix and beat eggs on a slow fire until it thickens. **Do not let it boil.** Take off fire and stir cold on ice, or setting kettle in cold water. Stir butter to a light cream, then add gradually in spoonfuls the egg cream—beating constantly. Flavor vanilla or chocolate, coffee, etc. Use this for filling and decorating.

Marshmallow Butter Cream

Cream together 1½ pounds icing sugar, 1 to 1½ pounds butter and part pastry butterine, gradually add 2 pounds more sugar, then add from 2 to 2½ pounds marshmallow and beat well together. In the place of marshmallow the same amount of boiled meringue cooled, may be used. (See boiled meringue.) Flavor and color as desired.

New York Mocha Butter Cream

One-fourth pint egg whites, 3½ pounds icing sugar, 1 pound of unsalted butter, 3 ounces cornstach. Cream butter light with about 1 pound of sugar, adding the starch, then gradually work in the egg whites and remainder of sugar until nice and light.

Chocolate Mocha

One-half pound butter, 1½ pounds compound lard, 7½ pounds icing sugar, 5 to 6 yolks, sufficient melted butter; chocolate to obtain a good flavor. Chocolate makes a firmer cream, and a little milk is required to make it right for decorating and filling.

Coffee Mocha

Add coffee extract and caramel coloring to produce the right flavor and shade to butter cream.

Almond Butter Cream—Almond Mocha

Add almond extract to plain mocha cream, or cream ½ pound almond paste with ½ pound of butter, 5 to 6 yolks, add 2 pounds icing sugar and flavor of lemon or vanilla. Add milk sufficient to make it of proper consistency for filling or decorating.

Pastry Cream for Filling Layer Cakes and Tarts

One quart milk, 8 ounces sugar, 1 ounce butter, 3 ounces cornstarch, 5 to 10 yolks or whole eggs; flavor as desired. Set milk and part of sugar to boil, leaving some cold milk to dilute the cornstarch; mix eggs and balance of sugar with diluted starch; beat well together. When milk is near boiling, mix a little of the hot milk in starch and egg mixture, add this to the boiling milk, stirring constantly until it thickens. Take off, turn cream in shallow dishpan, add the butter, stir and let cool and add flavor. If the cooked cream stands without stirring a dry skin forms and the cream sets coarse. If stirred several times during cooling this may be prevented. By using more or less starch a firmer or softer filling is obtained.

From the above given pastry cream the following fillings can be made, 1-quart batches:

For Lemon or Orange Cream Filling—Add the grated rind and juice of one lemon or orange after taking it off the fire, and mix thoroughly.

For Cocoanut Cream Filling—Add 4 ounces freshly grated or desiccated cocoanut to any lemon or orange or vanilla flavored cream.

For Almond Cream Filling—Add 3 to 4 ounces browned and crushed almonds to vanilla flavored cream.

For Chocolate Cream Filling—Add 2 ounces grated or melted chocolate to warm Cream. Crushed nuts or almonds may be added to chocolate cream.

For Coffee or Mocha Filling—Take 1 pint strong black coffee and 1 pint milk when cooking the cream; if a darker color is desired, add caramel to give the right shade.

For Special Light Cream Filling—From 5 to 6 egg whites beaten light may be added to the cream before taking it off

the fire, stirring it in quickly **without overmixing** to preserve its lightness, right after the starch and yolk mixture. This makes a fine filling for tarts and small goods.

CUSTARD OR PASTRY CREAM FILLING

One gallon fresh milk, 1 pound sugar, 8 to 9 ounces cornstarch; 10 to 12 whole eggs, vanilla flavor, a pinch of salt. This cream is used for an all-round filling for cream puffs, eclairs, and other purposes where a rich cream answers. Set 3½ quarts of milk on the fire with half the sugar; mix starch, remaining sugar, with ½ quart of cold milk, then add eggs and mix well. When milk is coming to a boil add the starch and egg mixture, stir until it thickens, take off the fire, put in shallow dishpan to cool, add salt and when cooled add flavor. Stirring the cream now and then while it is cooking prevents the forming of a skin and makes a smoother cream.

English Lemon Butter

Fifteen lemons, 20 eggs, 2½ pounds sugar, ¼ pound butter. Grate the yellow rind carefully on the sugar, so as not to grate off the white, which is extremely bitter; add the strained juice; put in double boiler, add the melted butter and stir and let boil until it is of the consistency of preserves. Let stand and set for some days before using. This preserve is made up in large quantities by British confectioners at a time when lemons and eggs are low-priced; it keeps well if put in jars. A similar jelly or butter may be made into orange butter filling. Take the grated rind and juice of 10 oranges, the juice of 5 lemons and proceed as for lemon butter.

Plain Lemon or Orange Filling

One quart of water, 1 pound sugar, the grated rind and juice of from 3 to 5 lemons (for orange filling the juice and grated rind of 3 oranges, juice of 2 lemons), from 5 to 10 yolks, 3½ to 4 ounces cornstarch. Dissolve this starch in ¼ pint of cold water and mix with the yolks. Grate the rind on the sugar. Put sugar, water and juice of fruit to boil. When it boils add the well-mixed starch and egg yolks and

stir until it thickens. Take off and stir cool, adding 2 ounces of butter. This filling, by using 3 to 3½ ounces of starch, will make a nice lemon or orange pie or tart filling. Three and one-half to 4 ounces starch will make a slightly stiffer filling which may be used for layer cake, etc. If used as a filling for pies, the previously baked bottoms should be filled with the hot mixture; it will set and cut like custard when cold. Varieties may be made from this filling by adding cocoanut to lemon or orange filling.

Pineapple Filling

Take 1 pint of grated pineapple, 1 pint of water, adding the grated rind and juice of 1 orange or lemon if desired and finish with other ingredients as given.

Florodora Filling

Taken even parts of pineapple, orange and cocoanut filling.

Whipped Cream Filling

(See Appendix, Whipped Cream in the Bakery)

A good cream for whipping should contain from 35 to 40 per cent butter fat, and should be at least 24 hours old. Cream not pasteurized gives more volume, beats up better than pasteurized cream. Beat the cream in a cold place or set kettle in a pan of iced water when beating. Beat slowly at the start, and gradually increase the speed. After beating the cream so it can be drawn to a point, add for each quart of cream 4 ounces of well-sifted powdered sugar and vanilla flavor; mix carefully without overmixing and keep in a cool place. Whipped cream, if standing for some time, softens, milk and sugar gather on the bottom. The sediment may be drawn off and the cream rewhipped, adding a few spoonfuls of fresh cream or rich plain cream. Do not stir whipped cream after the sugar is added, as it causes loss of volume.

A spoon is best used for filling cream puffs. Cut the puffs and fill. For filling charlotte russe or cream rolls, use the cream when freshly mixed for same with bag and tube. If using the cake machine for beating whipped cream, watch closely the point when it thickens, as a slight overbeating turns the cream into butter, making it coarse.

There are some preparations, solutions of gum, which may be used with a poorer grade of cream, but it pays to use the best grade. If a whipped cream is used at once for filling, a small addition of gum powder or powdered gelatin, or ice cream powder may be mixed in with the sugar, or beaten in before adding the sugar. This prevents the sediment of sugar and milk going to the bottom and holds up the cream to a better degree.

In an emergency, if short on whipped cream, a meringue may be added to whipped cream. Proceed as follows: Soak ½ ounce gelatin in cold water, press out the water and dissolve the gelatin by heating and have ready for use. Beat up 1 quart of whipped cream as usual, also 1 pint of egg whites separately. Gradually beat 8 ounces of sifted powdered sugar into the egg whites, and when it stands up well, pour in the gelatin in a thin stream, beating constantly; add flavor, and mix the meringue carefully into the whipped cream, lightly but fully, so as not to destroy the lightness of the cream. This mixture sets slightly after standing and is best used immediately. Do not stir mixture after adding gelatin and meringue.

Adding Marshmallow to Whipped Cream

(See also Appendix, page 402)

Beat up 2 quarts of whipping cream and when cream begins to thicken add 1 quart or 2 pounds of cold marshmallow in two or three portions, beat until it stands up well. No sugar is added when using marshmallow—the marshmallow contains sufficient sugar to sweeten. This works nicely for filling cream puffs, Charlotte russe and other goods and makes the cream less expensive.

HOUSEHOLD FILLINGS

Special fillings which give cakes a home-like flavor.

Caramel Filling

Mix 1 pound of brown sugar with 1 gill of cream; add 1 ounce bitter chocolate, 1 ounce butter and 2 ounces of molasses. Mix and boil to "soft ball"; pour this boiling mixture on 3 beaten egg whites, beat cool; add 4 ounces chopped nuts and

use between layers of spiced cakes, which may be frosted with caramel or with chocolate.

Camelina Filling

Mix well together 4 yolks, ½ pound sugar, 2 ounces butter, the grated rind and juice of 2 oranges. Boil in double boiler until it thickens. Take off and add 2 beaten egg whites and 4 ounces of finely chopped candied orange and lemon peel. Use this filling between layers of white or yellow cake. Frost cake with icing made of the grated rind and juice of oranges mixed with icing sugar.

Almond Chantilly Filling

Mix even parts of whipped cream and meringues with blanched, browned and crushed almonds, between white layer cakes. Frost with vanilla fondant mixed with chopped browned almonds.

Angel Pistachio Filling

Add to 1 pound of fresh-made marshmallow 4 ounces of finely cut pistachio nuts, or half almonds, half pistachio nuts, flavor with orange flower extract. Use between layers of angel cake or white cake, frost cake a delicate light green, sprinkle with a few fine-cut pistachios.

Lady Baltimore Filling

Make a boiled icing (see boiled icing), mix with finely cut pecans and figs, flavor with rose water, use with almond flavored or nut flavored white cakes as a filling and icing.

Charleston Filling

Make a boiled icing with 1½ pounds brown sugar, ½ pint water mixed into 4 beaten egg whites; flavor with lemon rind and juice. Use with maple-frosted white or yellow cake, or chocolate-caramel icing.

Cairo Filling

Boil 1½ pounds of brown sugar with 1 gill of cream and 1 gill of black strong coffee to the "soft ball"; take off the fire

and beat in 2 ounces of butter. Use this filling between layers of spice or chocolate cake, flavored with cinnamon. Frost with maple or coffee icing, sprinkled with a few chopped nuts.

London Filling

Take 1 pound of blanched almonds, ½ pound of seeded raisins, 4 ounces figs, simmer in a light syrup with the juice of 1 lemon to a soft filling; add to some boiled icing, and use with fondant covered cakes, sprinkled with a few chopped nuts.

Berlin Filling

Mix even parts of good currant jelly, almond paste, browned and crushed filberts into a smooth spreading paste. Use between layers of butter sponge cake or rich pound cake containing almonds or nuts. Finish top of cakes by spreading a thin covering of raspberry jam, and over this a cover of marzipan paste. Then frost with fondant and decorate as desired.

Neapolitan Filling

Use boiled icing or marshmallow, divide in three parts, color one part pink, flavor raspberry, color another part a light green, flavor pistachio, leave one part white, flavor almond. Fill between thin layers of butter sponge cake or other rich layer cake to make a 4-layer cake. Frost top with tri-colored icing in stripes, which may also be put on in marble fashion.

Mapleine Filling

Boil ½ pound of maple syrup with 4 yolks until it thickens; take off, add a spoonful of butter, then beat cold, mix with chopped nut meats, flavor with nutmeg. Use with maple-frosted cake.

Apricotine Filling

Mix hot apricot jam into some marshmallow or stiff meringue, adding a few crushed nuts or almonds. This makes a nice filling for all kinds of layers.

Apple Filling

Make a nice white apple sauce, let cool and mix with whipped cream, flavor cinnamon, in proportion to ½ pint firm apple sauce to 1 pint of whipped cream sweetened and flavored. This makes a fine filling for apple shortcake as well as layer cakes. It may be used for covering the top of cakes, finishing it with a lattice of currant jelly or apple jelly.

Marguerite Filling

Mix into 1 pint of warm pastry cream, ½ ounce of melted gelatin, add ½ pound of fine-cut candied fruit, some chopped walnuts and crushed macaroons.

Fruit Fillings with Gelatin

Simmer fresh or preserved fruit in a light syrup to soften, cutting it in small dice. Do not stir soft fruit to preserve the shape. Drain off the juice and syrup and add for each pint of the syrup 1 ounce of dissolved gelatin. Let the syrup get cool and when it thickens pour over the cooled fruit. This may be mixed with whipped cream, or the fruit may be used singly or in combinations for filling in cake or in tarts, also in combination with nut meats of all kinds.

All fillings containing whipped cream or gelatin are best handled cool and kept in a cool place.

Crushed Fruit Fillings

Berries, cherries, peaches, apricots and grated pineapple may be made into fillings by adding to each gallon of crushed fruit from 6 to 8 pounds of sugar, with a little acid for some fruits which contain very little acid. Stir and let boil until it falls in flakes from the paddle or skimmer and put away for use. For less expensive fillings a part of apple pulp may be used with the crushed fruit and boiled down until it jellies. Use good cooking apples for this purpose. (See "Fruit Jams and Jellies.")

XIV. PIES AND PIE-MAKING

(See Appendix for important Additions to Material in this Chapter)

In the modern pie factory all of the fruit used is prepared by cooking. While fresh fruit makes a very good flavored pie, for commercial purposes the fresh fruit is too costly to be used without adding a filler, unless fresh fruit is plentiful and a good price can be obtained. Pies made from fresh fruits in season are always in good demand. One large pie bakery which preserves fresh fruit in season, having a large cold storage plant, simply puts the fruit in packages which are frozen solid in the cold storage. The fruit is taken out on requisition as needed, and allowed to thaw out for a few hours before using. Handled in this manner, the fruits retain their flavor to a better degree. Fresh apples are used in some bakeries during the time the price is even with the canned fruit; if prices rise canned fruit or dried fruit is used.

PIE FILLERS

(See Appendix, Filling with Tapioca or Cornstarch)

By using a good filler a good full pie can be made that can be sold at a profit. Economical bakers use the parings of the green fruit to make a filler. The peelings are covered with water, and boiled until the juice may be pressed from the skins. The extract is then sweetened and thickened with cornstarch and boiled clear. This thickener may also be used in berry pies as a filler.

When using canned fruit a better filler is made by straining the juice off the fruit, adding sufficient sugar to this juice and letting it come to a boil; add tapioca or starch and let thicken, then pour this over the fruit, mix and let cool. A gallon can of apples requires about 1¼ pounds of sugar, spices, 2 to 2½ ounces starch, and 1 ounce good butter, to make a good filler. This makes a better filler than simply chopping and mixing the canned fruit with sugar, spice and starch, and filling it in the pies.

Pie Filler from Ground Tapioca

To make a good filler use tapioca ground like cornmeal. This may be bought from bakers' supply firms. Take 12 quarts cold water, 6 pounds sugar, 2 pounds ground tapioca. Mix and put kettle on the fire, and stir until the milky appearance disappears, when the mixture is done. The mixture should not boil—only become clear. Take a reasonable amount of this filler and use it with canned fruit or fresh fruit. Tapioca is almost neutral and without flavor and does not interfere with the delicate flavor of the fruit.

A similar filler may be made with cornstarch, but cornstarch has a flavor that interferes with the fruit flavor and often breaks and becomes watery when standing for some time.

Flavoring of Fruit Pies

Apple pie, which is the most popular fruit pie, is seasoned with cinnamon or nutmeg. Some use allspice. The seasoning is often done carelessly, so it happens that no uniformly flavored fruit pie is made. Some practical bakers mix the sugar used for sweetening the pies with a combination of spices to secure an evenly seasoned pie, as follows: To 2 pounds granulated sugar add 10 ounces cinnamon, 4 ounces mace and ground nutmeg, 2 ounces allspice and 1 ounce salt. Mix this well, and use sufficient of the spiced sugar to flavor by adding it to the prepared fruit, with more plain sugar as required.

Pie Stock from Dried Fruit

When using evaporated fruit, take the quantity needed for a day's work. Pour over it boiling water to sterilize bacteria, then wash off with cold water, and soak over night in cold water. When using apples figure 1 pound of apples to five pies. This will give the number of pounds to be prepared for the day's output. It is advisable to chop or grind the dried fruit into small pieces, after which it should be allowed to soak in cold water for twelve to fourteen hours. To use, drain off the surplus water, add sugar and spices, and it is ready for the pie. Some ready-made filler may be added.

Canned Fruits in Pies—Buying Canned Fruit

All canned fruits contain more or less water or juice. In buying canned fruits, the best method is to open samples of different brands and grades, weigh the solid contents, compare as to quality and price, and select the best. It is better to pay a fair price and not look for the cheapest grade. Never buy peaches with the peel on for pies as they are very bitter, unfit for use. Cheap, inferior grades consist largely of unripe or overripe fruit, or the cans contain very little of the fruit and plenty of water.

Many of the canned fruits and even some fresh fruits lack flavor and acidity. A little salt added often helps to bring out a better flavor, and a little acid added also improves the fillings. Citric acid and tartaric acid are derived from fruits, and a solution may be made from 1 pound acid crystals dissolved in 1 quart warm water, a little of which may be added to the pie fruit to give the proper snap. The same solution is used at soda fountains to season fruit syrups.

DRIED FRUIT PIES

Dried Berry Pie with Filler

Soak and cover 5 pounds evaporated berries in 14 quarts cold water. Let come to a boil and cook a few minutes. Mix 6 pounds sugar with 2 pounds ground tapioca, add to berries, and stir until mixture clears, let cool and use.

Raisin Pie Filling

Put 6 quarts water, 4 pounds sugar, 10 ounces tapioca on the fire, stir until it clears, then add 8 pounds seeded raisins, mix and let cool. The addition of the juice of two lemons improves this filling.

Prune Pie

Wash prunes and soak in cold water. Let boil until soft and remove the stones. For each quart of stoned fruit add 8 ounces sugar, 1 pint water; season with spices, or whole stick cinnamon, rind and juice of a lemon. Let come to a boil and thicken with 1½ ounces tapioca or starch. Let cool and use.

FRESH BERRY AND OTHER FRUIT PIES

Green Apple Pie

Good cooking apples should be used if using the fresh fruit. Some apples are best used stewed, in which case the sugar and a little starch or flour may be added mixed with the sugar for a thickener. Peel, core and slice apples, mix a part of sugar with the fruit, use only very little spice — having the fruit flavor predominate, fill in the prepared bottoms, sprinkle a little more sugar on top of the fruit, cover and bake in not too quick oven giving the fruit time to cook fully.

To use the peeling and core — add about one quart of water to each pound of them and let boil well, strain and for each quart of the juice add ½ pound sugar, and 2 ounces of starch dissolved. Let boil clear and used with the fruit as a filler. A little citric acid solution or some lemon juice added will improve this filler.

Gooseberry Pie

For gooseberry pie the cleaned fruit is best stewed, and if the fruit is very high in price, finely chopped apples may be added to the berries, or some filler used. Take 12 ounces sugar and ½ pint water for each pound berries. Let fruit, sugar and water come to a boil, then add from 1½ to 2 ounces starch or tapioca, dissolved in cold water; stir and let boil clear.

Cherry Pie

Mix the pitted cherries with sufficient sugar to sweeten, let stand for the juice and sugar to form a syrup, drain off the syrup, let come to a boil, adding sufficient thickener dissolved in cold water, let boil clear, and mix with the fruit.

Blueberry Pie

For 10 quarts berries take 2½ quarts water, 6 pounds sugar, dissolve and let come to a boil, thicken with about 8 ounces starch or tapioca, let clear, and mix with the berries. Season with a little salt, cinnamon and fruit acid.

Cranberry Pie

Take 10 pounds berries, 12 pounds sugar, 2½ to 3 quarts water. Dissolve 12 ounces starch or tapioca in 2 quarts of water and mix with the boiling berries, boil up once and let cool.

Mock Cherry Pie

Soak 5 pounds seedless raisins over night. Let 5 pounds cranberries, 2 quarts water, 5 pounds sugar, come to a boil, then add the soaked raisins and 6 ounces cornstarch or tapioca; let thicken and cool.

Rhubarb Pie

Peel and cut rhubarb in small pieces of uniform size. If very young and tender no cooking is required. Add for each pound rhubarb 12 ounces sugar, ½ ounce cornstarch, mix and let soften, then fill in the pies.

Or mix 10 pounds rhubarb with 5 pounds sugar, let stand to draw the juice overnight, strain off the juice, and set to boil, adding about 4 ounces of dissolved starch; pour over the rhubarb and let boil and thicken. Use more sugar when filling the pies. Some bakers prefer to mix one-third chopped apples with two-thirds of the rhubarb for this pie.

Rhubarb Preserving

Peel and cut in pieces, put in fruit jars, and fill with cold water; this will keep all winter. To use, drain off the water and add sugar and cook like fresh rhubarb.

Peach and Apricot Pie

Drain the juice off the canned fruit, and for each gallon can add 1½ pounds sugar; let juice and sugar come to boil, then add 4 ounces starch dissolved in half a pint of cold water. Mix and let boil until it thickens, then pour over the fruit and let cool. A little fruit acid and a drop of bitter almond extract improves the flavor.

Pineapple Pie

To 1 gallon can grated pineapple add 2 quarts water, 5 pounds sugar, and let come to a boil. Then add 12 ounces

tapioca or starch dissolved in 1 quart water, let thicken, and take off the fire. Flavor may be improved by adding fruit acid and extract of pineapple.

Pineapple Filling for Open Pies

To each quart pineapple add 1 quart water, 1¾ to 2 pounds sugar; flavor with juice and grated rind of 2 to 3 lemons or oranges. Dissolve 5 ounces cornstarch in a little cold water, mix with 8 to 10 yolks, and when sugar and pineapple come to a boil stir in the starch and yolks, let thicken, and fill in the ready baked bottoms. Finish with meringue.

Strawberry and Pineapple Pie

Mix 1 quart of pineapple and 1½ pounds sugar, let come near a boil, and add 1 quart or more picked strawberries; thicken with 1½ to 2 ounces dissolved starch as usual. Fill in pit bottoms when cool. Cover pies with a lattice and border, egg wash and bake, or bake without washing and sift powdered sugar over when done.

MINCE PIE AND MINCEMEATS

Most all bakers buy their mincemeats from reliable firms who make a specialty of putting up mincemeats. There are quite a number of very good condensed mincemeats in the market, which are very handy to use in the bakery, saving time and labor. Mince pies are made usually with a full cover, like apple pies, and lunchrooms make often a specialty of this kind of pie and serve the pies hot to their customers.

Mincemeat

No. 1—15 pounds peeled and cored apples, 5 pounds lean boiled beef, 2½ pounds suet, 5 pounds seeded raisins, 5 pounds currants, 2 pounds candied orange peel, 2 to 3 pounds citron, 5 lemons—rind and juice, 5 pounds brown sugar, ½ gallon cider, 5 ounces mixed spices, 2 ounces salt.

No. 2—30 pounds peeled and cored apples, 5 pounds suet, 5 pounds boiled beef or beef hearts, 10 pounds seedless raisins, 10 pounds currants, 6 pounds mixed peel—citron, lemon and oranges, 15 pounds brown sugar, 3 ounces cinnamon, 1 ounce

cloves, 2 ounces nutmeg, 3 ounces salt, cider to moisten the mixture.

The peel and cores of the apples may be made into a filler instead of using cider. Cover the peelings with plenty of water, boil and stir until very soft, then strain off the liquid and sweeten with sugar, adding a little fruit acid. Use this in the place of cider. Some bakers use some of the low-grade pail jelly and mix this with the mincemeat. Dried apples may be used to take the place of green apples, and prepared the same as pie stock from dried apples. Lemon peel and orange peel from the fresh fruit, left over in the making of sherbets or fruit ices may be saved and used instead of buying candied peel; the rinds may be simply boiled tender, changing the water a couple of times during boiling, then chopped fine before adding, or preserved for use.

In the mixing of mincemeats the boiled beef and suet, also apples and candied peels, are chopped fine. Cider or fruit juice may be mixed with the sugar and heated to dissolve and sterilize the cider, then it may be mixed with the dry ingredients, and let stand in a cold place for at least one week before using.

Mock Mince Pie

Stew raisins same as for raisin pie, add sufficient chopped apples, raisins, peel and spices, add cider or apple juice with sugar to sweeten, and bake like ordinary mince pie.

PUMPKIN AND SQUASH PIES

No. 1—1 gallon can pumpkin, 1 gallon fresh milk, 1 pint whole eggs, 1 pint yolks, 4 pounds brown sugar, 6 ounces flour, 2 ounces spice mixture. Mix in cake machine, putting sugar and eggs with spices in machine, mix well, then add the pumpkin, mix again, then add milk and mix well. Let stand for a while. Before filling the mixture in the pies mix up well, beating it so a foam forms. This foam bakes and forms a cover, holds the top together in baking and prevents cracking.

Spice mixture used: 1 pound cinnamon, 1 pound ginger, ½ pound mace or nutmeg, ¼ pound cloves, 1¼ pounds salt.

Mix this well together and use in the pumpkin pies as suggested.

No. 2—1 quart can pumpkin, 1 pound sugar, 5 eggs, 3 ounces strong flour, ½ ounce spices, 1 quart milk. Mix makes 7 pies.

Fresh Pumpkin Pie

No. 3—3 pounds fresh pumpkin cooked and rubbed through sieve, 12 ounces brown sugar, 1½ pints eggs, 3 ounces flour, 1½ ounces mixed spices, 3 quarts fresh sweet milk, 4 ounces melted butter, lightly browned. Mix like No. 1.

Pumpkin Pie with Dry Milk

No. 4—1 quart pumpkin, 6 eggs, 1½ ounces strong flour, ½ pound milk powder, 12 ounces brown sugar, ⅛ pint molasses, 1 ounce mixed spices, 2 quarts water. Mix the dry ingredients, then add eggs, pumpkin, lastly the water, let stand for one-half hour, mix well and use.

Squash pies are made the same as pumpkin pies.

CUSTARD PIES

Use straight fresh milk containing the full cream. Take 4 to 5 eggs, 1 to 1½ ounces cornstarch, 4 ounces sugar for each quart milk. Mix sugar, starch and eggs well, then add milk gradually, mix well, and flavor with vanilla or nutmeg, with a pinch of salt.

Baking of Custard Pies

Custard pies are filled in the oven. The ready bottoms are set in the oven, often with a little custard filled in before the pies are placed in the oven; this prevents the blistering or drawing up in the oven. The filling is done with a dipper made for this purpose, to which a long wooden handle may be attached. Custard must be baked carefully. Overbaking causes the milk and eggs to curdle. If underbaked, milk will be found in center. To acertain that the custard is done, take the clean, dry point of a knife and insert it in the center of the pie. If the point comes out dry, the custard is done; when not done, milk will be found on the blade. A little close

observation will soon teach you to know when the custard is done.

Custard Pie—Egg Saver

Take 4 ounces cornstarch, 2 eggs, 4 ounces sugar, for each quart fresh full cream milk; mix well before filling in the pies. Flavor with vanilla or nutmeg.

Chocolate Custard Pie

Mix 10 ounces sugar, 2½ ounces cornstarch, 3 ounces powdered cocoa, with 8 eggs; gradually add 1 quart boiling milk, mix well, then add 1 quart cold milk, flavor of vanilla or cinnamon. Fill in the bottoms and bake like plain custard pie.

Cocoanut Custard Pie

Fill a small handful of shredded or fresh grated cocoanut into the pie bottoms, add a little custard, then fill pies in the oven the same as plain custard.

LEMON AND ORANGE PIE FILLINGS

No. 1—1 quart water, 1 pound sugar, 4 to 5 lemons, 5 yolks, 3½ ounces cornstarch, 1 to 2 ounces melted butter.

No. 2—1 quart water, ¾ pound sugar, 3 lemons, 3 ounces cornstarch, 1 ounce butter, 3 yolks.

Method of mixing: Dissolve starch in cold water and mix with the yolks, grate the rind of the lemon on the sugar, set water, sugar and lemon juice to boil. When it boi's stir in the starch and yolks, stir until it thickens; take off the fire, add the butter, then while warm fill in the previously baked bottoms.

Mixture for Covered Lemon Pie

No. 3—7 quarts water, 5 pounds sugar, 9 eggs, 8 ounces butter, 10 lemons, 1 1-3 pounds cornstarch, a little acid solution, egg color. (See fruit acid solution under canned fruits). Mix and prepare like No. 1. Tapioca may be used in preference to cornstarch and the whole lemon with the seeds removed may be ground fine and used in the filler.

Orange Pie

Make the same as lemon pie, using less of the grated rind, adding some lemon juice or some fruit acid if oranges are very sweet.

Lemon Cream or Orange Cream Pie

The lemon pie mixtures No. 1 and No. 2 may be made into a nice cream pie, using milk instead of water. Cook milk, sugar and grated rind together, and when it boils add the dissolved starch mixture with the yolks; when it thickens, **add the lemon or orange juice the last thing.** Stir well, and take off the fire. Fill in the baked crusts, then cover with meringue as usual, dust with sugar, and let color nicely in the oven.

Pineapple Meringue or Pineapple Cream Pie

Use lemon or orange pie mixture, adding some grated or finely cut canned pineapple to either and leaving out a part of the grated rind and juice of the lemons.

CREAM PIES

Take to each quart of milk 4 ounces sugar, set to boil, dissolve 2½ ounces cornstarch in ½ pint milk, add 4 to 5 yolks and 4 ounces sugar, stir and dissolve. Mix some of the hot milk with yolks and starch, and when the milk comes to a boil, add starch and yolks and stir until it thickens; then add about 1 ounce butter, flavor with vanilla, or grated lemon or orange rind, fill in the ready baked bottoms and finish with meringue.

Cocoanut Cream Pie

Add about 4 ounces grated or desiccated cocoanut to the hot mixture, flavor vanilla or orange.

Chocolate Cream Pie

Add 2 ounces cocoa or melted chocolate.

Butterscotch Pie

No. 1—Make like plain cream pies; flavor with lemon and use brown sugar in the place of granulated sugar; or use part

brown sugar and part granulated sugar, with a little good butter. Finish like meringue pie.

No. 2—Bring to a boil 1 pound brown sugar, 1 pint water, 8 ounces butter. Mix together 8 eggs, 4 ounces cornstarch, 2 quarts milk, add this to the boiling mixture and mix well, then bake until set.

SPECIAL PIES

Dairy and Fruit Cream Pie

A thin layer of vanilla cream is filled in the baked bottom, covered with fresh strawberries or raspberries, sliced peaches or preserved fruits, or jam, and this in turn covered with whipped cream or with meringue. These pies are very nice for the lunchroom.

Jellied Pie

A very popular pie is made in some lunchrooms from prepared "one-minute" gelatin powder to use up surplus fruit on hand which might otherwise become unsalable. Oranges are peeled, seeds removed and the pulp cut in small pieces, mixed with sliced bananas, pineapple, white grapes, etc., or with berries in season. About three packages of the unsweetened powder are dissolved in a quart of boiling water and let cool, until nearly set. This is then mixed with the sweetened fresh fruit, and when it begins to set filled in the ready baked cold pie crusts. This gelatin may be colored as required. A covering is made from a marshmallow meringue, to which some dissolved gelatin is added. This is set in a cold place to cool and stiffen, and ready to serve. It is not advisable to keep these pies in warm weather—they must be kept cool and served cold, the same as the dairy cream pies with whipped cream, or served from the refrigerator.

Banana Pie

Peel and slice bananas, thin, sweeten with sugar, add a pinch of butter, ginger or allspice, some lemon or orange juice. Bake with a full cover, or if in open fashion cover with meringue when done.

Combination Fruit Pies

Apples may be mixed with raisins and mixed peel, or with rhubarb, quinces, cranberries, grapes or raisins.

Pie a la Mode

A cut of almost any kind of fruit pie is served with a spoonful of ice cream on the top or side.

Boston Cream Pie—Martha Washington Pie

Bake a layer cake or sponge cake in deep pie tins or layer tins. Let cool and split in halves. Fill with a good pastry cream or nut cream or with whipped cream, put together, and ice, or sift powdered sugar on top.

Washington Cream Pie

Line pie tins with a short paste or rich pie crust. Mix together 1 pound cake crumbs, ½ pound ground almonds, 6 ounces sugar, 4 ounces butter, 6 eggs, and a little milk, add ¼ ounce baking powder, and fill in the lined tins. Bake, and ice with vanilla fondant. Chocolate may be added and the pie finished like meringue pie.

Strawberry or Peach Meringue Pie—Fresh Fruit

Bake bottoms of good top crust. Sprinkle a layer of light cake crumbs in bottom, then cover with well ripened strawberries or raspberries, or peeled and sliced peaches. Finish with a lattice and border of meringue, or a full cover of meringue and brown nicely in the oven.

Marshmallow or whipped cream may be used in the place of meringue, and the pies kept in a cool place until ready to serve.

A similar pie, with fruit, may be made like the Boston cream pie, placing the ripe fruit on cream between two layers of cakes and sifting powdered sugar on top, or decorating with whipped cream.

XV. PUDDINGS, JAMS, JELLIES

PUDDINGS

During the cold months, and especially during the Christmas month, plum puddings find a good sale. The usual brown bread tins, or in fact any tin with a cover, may be used, small earthenware bowls are also used by many caterers, to steam or boil the puddings. They are best steamed, but if no steamer is handy a large kettle or boiler, with a perforated bottom set in which will hold enough water to supply the necessary steam, can be used. Grease the tins or bowls well and dust with flour. Fill tins about three-fourths full, so as to give room for the puddings to swell, then put on the cover with a piece of wet floured (or tie the bowls in a wet and flour-dusted) cloth, and boil or steam for from 2 to 4 hours, according to size of pudding. The water must be replenished with more boiling water as it boils down. Let the pudding cool down in the tins when done, over night. To remove, set tins in hot water and they will come out easily and keep their shape.

Plum Pudding

No. 1—2 pounds bread crumbs, 1¼ pounds finely chopped suet, 8 ounces flour, 1¼ pounds brown sugar, 12 eggs, 1 pint milk, ¼ pint rum or brandy, 1 pound sultanas, 1 pound seeded large raisins, 1 pound currants, 8 ounces mixed citron and orange peel, finely cut, ¼ ounce cinnamon, ½ ounce mixed allspice and nutmeg, the grated rind and juice of 2 lemons, ¼ teaspoonful soda. Mix the dry ingredients and add the liquids. Add more milk if mixture is too firm, fill in moulds as directed and steam from 2 to 4 hours.

No. 2—2 pounds crumbs, 1½ pounds flour, 1½ pounds suet, ½ pint molasses, 1½ pounds sugar, 3 pounds raisins, 1 pound

currants, 1 pound citron, ½ pound orange peel, 1½ ounces mixed spices, ¼ ounce soda, ½ ounce salt.

No. 3—3 pounds crumbs, 3 pounds brown sugar, 4 pounds suet, 2½ ounces salt, mix with 16 beaten eggs, 2 quarts milk, 1 quart N. O. molasses, 5½ to 6 pounds cake flour, 1 ounce cinnamon, ½ ounce mace, ½ ounce allspice, 2½ ounces baking powder. Mix and add 6 pounds seeded raisins, 6 pounds currants, or half small raisins and currants, 1½ pounds citron, ½ pound orange peel, 4 lemons—grated rind and juice, 1 pound almonds finely cut. Mix well and steam as directed. They may be taken from the tins when cold, wrapped and labeled attractively, ready for sale.

A Variety of Fruit Puddings

Besides the given plum puddings a variety of lighter puddings can be made in the bakery, using stale bread crumbs to the best advantage.

Standard Fruit Pudding

1 pound bread crumbs, ½ pound flour, ½ pound chopped beef suet, ½ pound sugar, ½ pound seeded or seedless raisins, ½ pound currants, ¼ pound chopped citron, ½ ounce mixed spice, 2 to 4 eggs, ¼ teaspoon soda, salt, milk to mix, the grated rind and juice of one lemon. Mix like plum pudding. This may be made into a plum pudding adding ½ pint molasses in the place of sugar.

For Cocoanut Pudding: Leave out raisins, currants and spices, add ½ pound freshly grated or shredded cocoanut, and 4 ounces finely chopped orange peel.

For Fig Pudding, add ½ pound finely cut figs, and some candied citron or orange peel.

For Date Pudding, add ½ pound dates cut in small pieces.

For Lemon or Orange Pudding, add ½ pound of finely cut lemon or orange peel, the grated rind and juice of one lemon or orange. Sultanas, seeded raisins, sliced peaches, apples, or apricots may be used in similar ways.

These puddings may be boiled or steamed in molds. They may be served in lunchrooms, or sold whole the same as plum

puddings, and bakers can work up a nice trade during the cold months.

JAMS AND JELLIES

The making of jams and jellies has been discontinued in the bakery, and very good articles may be bought for less money, considering time and labor required. This part of the work is done by specialists and with perfect appliances in the factories. Goods are made in different grades, and the high-grade goods may be obtained at a fair price.

Jam Making

The methods of making jams is practically the same for the different fruits. All jams and jellies should be cooked rapidly over a hot fire or in a steam-jacketed preserving kettle, in order to obtain the best flavor and bright color. Large fruits may be thinly sliced, berries may be used whole, but do not remain whole in the cooking. For jam, the fruit, sugar and if necessary a little water are stirred over the fire continuously. A part of glucose added with the sugar is preferable, as it prevents crystallization. Jams are cooked until a drop put on a plate will retain the shape of a bead without spreading, and in the commercial jam making a thermometer is used similar in shape to the dough thermometers. The jam is usually cooked to 222 degrees Fahr. When finished at this point, the jam drops off in flakes from the side of the spoon, instead of coming off in drops. It becomes quickly thicker when cold, but for baking purposes jams may be cooked a few degrees higher, up to 224 to 225 degrees Fahr.

The general rule for jams and jellies is to use 1 pound sugar for 1 pound pulp or fruit juice, but a more delicate flavor is obtained by using only ¾ pound sugar. Glucose may be used in proportion of from 1 to 2 pounds glucose to 10 pounds sugar. When making berries into jam it is best to use a part of berries under-ripe, say half of each, the other part fully ripe. The ripe fruit gives the flavor, while the slightly under-ripe berries give the jelly-like consistency to the finished product. In the cooking of jams shallow vessels are best suited for the evaporation and cooking required. Put

the cooked jam or jelly in containers when cooled down to 176 degrees, then seal with melted paraffin.

Apple juice is less expensive and is very useful in adding to other fruits such as berries, which are in some seasons very scarce, and apple juice is used often in even proportions with the juice of berries to reduce the cost of production.

Fruit Jam

To 10 pounds berries take 8 pounds sugar, mix and stir until it drops in flakes from the spoon, then fill in the containers as directed.

Apple Jelly and Jam

The peeling and core of apples, or the entire apples, are covered with water and boiled for half an hour, then filtered through cheesecloth and boiled down to three-fourths of the volume. This filtered juice may be added to the juice of berries and other fruit as mentioned previously, or, when making a pure apple jelly, for each gallon of apple juice 8 pounds sugar are added, stirred until dissolved on the fire, then boiled continuously until it jellies. When the sugar is first dissolved it will run syrup from paddle or skimmer. The next stage it will string, and at the next it will break from the paddle in drops. To judge, place a drop on a cool surface. It will bead and not run flat. A good test is to let the jelly cook sufficiently so the drops are rather heavy and slide off in a flake. The jelly point is near 218 and 221 degrees Fahr.

For apple jam, cook apples with sufficient water and when soft press through a sieve. Cooking the fruit with the peel makes a firmer jam. For 10 pounds of this pulp take 6 pounds sugar, cook and stir constantly until it jellies. For a clear jam add the grated rind and juice of 2 or 3 lemons. For a red jam, use the dark red skinned apples with same proportions of sugar, or 2 pounds of cranberries or raspberries may be added.

Pulp expressed from jelly making may be used in cheaper grades of jams.

For cherry jelly, raspberry jelly, strawberry jelly or blackberry jelly, use the same proportions of sugar, and equal parts

of apple juice may be boiled down with these fruits and finished as usual.

Commercial Apple Jelly

Use 6 pounds apple juice, 2 quarts water, 4 to 6 ounces agar-agar (Japanese gelatin), ½ ounce citric acid, 2 quarts cranberries, 10 pounds granulated sugar, 10 pounds glucose. Soak gelatin in 1 quart water, boil cranberries soft in 1 quart water and strain. Add the dissolved gelatine after other ingredients are boiled to 220°. Mix well and let boil up again—(if boiled with acid—it will not set well.) Mix with other ingredients, add the dissolved acid and gelatin. Let boil to the thread degree or 220 degrees. Other flavors or fruit juices, such as raspberry, currants, etc., may be used with the apple juice in the same proportions.

Where there is not sufficient acid present in the fruit to make the jellies "jell," factories add some acid to make them stand better. These acids are known as coagulants or fruit acids. They are made by dissolving 1 pound tartaric acid in 1 quart water, or 1 pound citric acid in 1 pint water. These acids are used in the proportion of about 2 ounces of the solution in 10 pounds jelly or less, depending on the amount of acidity in the fruit.

XVI. ICE CREAMS, ICES, SYRUPS, ETC.

Ice creams, to conform with pure food laws, should contain not less than 14 per cent milk fat. The best plan is to use a good grade of cream, that is, to use an 18 to 20 per cent cream, as the adding of sugar, flavor, etc., reduces the cream several per cent.

STANDARD FORMULA FOR PLAIN ICE CREAM

To 10 quarts 18 per cent cream, add 4 pounds granulated sugar; dissolve sugar thoroughly by stirring; add 2 ounces dissolved gelatin, flavor with about 2 ounces vanilla extract. This mixture may be used for a variety of ice creams.

Chocolate Ice Cream

For chocolate ice cream, dissolve 12 ounces chocolate or cocoa with ½ pound sugar and sufficient water on the fire to form a thick syrup. Add this to the given mixture and freeze as usual. The hot process of making the cream is often preferred when using chocolate or fruit, producing a smoother cream but less bulk.

Chocolate Ice Cream, Hot Process

Use Standard formula given. Put sugar and finely cut chocolate or cocoa (from 12 to 16 ounces) into kettle, and a little of the cream, stir on the fire until dissolved, gradually add the rest of the cream, and heat the mixture to near boiling point or to about 180 degrees, but do not let it boil. Then take off the fire, strain, and cool before freezing.

Coffee Ice Cream

Follow the same method, heating sugar and cream to 180 degrees, take off the fire, and add from 10 to 12 ounces finely

ground coffee. Cover and let draw for thirty minutes, strain, add gelatin and caramel color if required, let cool thoroughly, and freeze. Some ice cream makers prefer to add the coffee extracted in about a quart of boiling water to the cold mixture given.

STANDARD ICE CREAM WITH EGGS—NEW YORK ICE CREAM

For 10 quarts 20 per cent cream take 4¼ pounds sugar, 12 whole eggs, or 20 yolks of eggs. Set 6 quarts cream on the fire with half the sugar; beat the eggs lightly with the other half of the sugar, and when light, thin the eggs with a part of the hot cream. Then put eggs and cream together on the fire, stirring constantly. As soon as the mixture on the fire begins to thicken (which may be ascertained by its coating the spatula or beater), add the remaining 4 quarts cold cream to check the boiling. Take off the fire, strain and cool, add flavor, and freeze as usual. Gelatin may be used in this cream if desired, adding the dissolved gelatin when nearly cool. The proper cooking requires close watching at the point when the eggs begin to thicken. The cream should lose the raw egg taste, but not come to a boil. Boiling would curdle the eggs and prevent the proper amalgamation of cream and eggs.

Most of the different flavored creams may be made as suggested by the cold process, especially chocolate, caramel, vanilla and nut creams. Fruit creams have better flavor without eggs, and the cold mixtures are preferred.

For fruit creams, such as strawberry, raspberry, and peach, mash about 2 quarts fully ripe fruit, adding a part of the sugar, and when the cream is partly frozen, add the crushed and sweetened fruit and finish freezing. For nut creams almonds should be blanched and browned, then crushed; filberts roasted and the skin removed, then crushed; walnuts and pecans, simply chopped fine. From 1 to 2 pounds nutmeats may be added to the quantity of ice cream called for in the Standard recipes.

Burnt Almond Ice Cream—Nougat Ice Cream

Brown 1 pound blanched almonds. Put 1 pound sugar on the fire, stir until it melts without burning, and when it turns

a golden brown add the browned almonds, mix, and turn out on pan or marble slab to let cool. Crush the almonds with a rolling pin and sift through a wide mesh sieve. This mixture may be kept on hand for use, adding from 4 to 8 ounces to each gallon of cream before cooking; or if only a small quantity is required, add sufficient to the ready frozen plain vanilla or New York ice cream.

Hazelnut or Filbert Ice Cream

Add from 4 to 6 ounces browned crushed nuts to each gallon of vanilla ice cream, with a small quantity of caramel coloring to give a light brown shade.

Pistachio Ice Cream

For each gallon of cream add 8 to 12 ounces blanched pistachio nuts, and flavor with pistachio extract. If almonds are substituted, take 12 ounces blanched almonds, run through chopper or crushed fine, flavor with pistachio, and color cream a delicate light green.

Bisque Ice Cream

To each gallon of partly frozen cream add from 12 to 16 ounces dried and crushed macaroons, or a mixture of crushed wafers and browned almonds, passed through a wide mesh sieve. Vanilla flavor preferred.

Tutti Frutti Ice Cream

Take 1 pound candied cherries, 1 pound mixed French fruit glace, 1 pound walnut meats. Chop the fruit in small pieces and cover with a light syrup, let simmer on slow fire to soften, then set aside and let cool. This may be kept on hand in jars. Add 1½ pounds of this mixture to 1 gallon partly frozen cream and finish freezing.

Nesselrode Ice Cream

Add to tutti frutti mixture ½ pound finely cut seeded raisins, 4 ounces citron.

Tutti frutti ice cream and Nesselrode ice cream are often

frozen in brick form, or in fancy melon forms, cut in slices, and served with a rich custard sauce or whipped cream sauce.

FROZEN PUDDINGS

Plum Pudding

To 1 quart chocolate ice cream or tutti frutti ice cream, flavored with spices and colored with caramel, add sufficient French fruit glaces, chopped nuts and raisins, flavor of cloves and cinnamon. Freeze in brick mold from 2 to 3 hours. Serve with a cold custard sauce.

Royal Ice Cream—Royal Pudding

To 1 quart New York ice cream add ½ pound candied pineapple, 2 ounces cherries, 1 ounce blanched pistachio nuts cut in shreds and ½ pint whipped cream, and freeze again in brick mold for 2 to 3 hours. Serve with a cold custard sauce.

Cold Chocolate Sauce

1½ pounds sugar, 1 pint water, 8 ounces chocolate. Mix and dissolve on the fire, let come to a boil and strain. Let cool and flavor with vanilla.

Sauce Mousseline

Beat 1 pint 35 per cent whipping cream on ice until nearly firm, sweeten with 4 ounces powdered sugar. Flavors of vanilla, maraschino, noyeau and others are used in this sauce.

There are quite a number of fancy ice creams used for special occasions. (Two chapters are devoted to these "Fancy Ice Creams and Frozen Punches" in Paul Richards' Pastry Book, as well as a chapter on parfaits, mousses and biscuits glaces.)

FRUIT ICES AND SHERBETS

A very simple way of making ices and sherbets is to weigh and measure sugar and liquids, add fruit and flavor, mix and stir until the sugar is well dissolved, making a preparation, using the different fruits, similar to a lemonade.

Standard Lemon Water Ice

Take 5 pounds granulated sugar, 15 to 20 lemons (or 1½ pints juice), 6 quarts water. Grate the yellow rind of 10 lemons on the sugar, rubbing it well into the sugar to obtain the essential oil, add water, stir to dissolve the sugar, let infuse for one hour, then add the juice of the lemons, strain and freeze.

Lemon Sherbet

Add to above 5 beaten egg whites or 1 ounce of dissolved gelatin before freezing.

Orange Water Ice or Sherbet

5 pounds sugar, 6 quarts water, 10 to 15 oranges, according to size, ¼ pint lemon juice, the grated rind of 5 to 6 oranges, and the expressed juice of all. Prepare the same as lemon ice, let infuse, strain and freeze.

For sherbet add the beaten whites of five eggs or one ounce dissolved gelatin before freezing.

Pineapple Ice or Sherbet

5 pounds sugar, 2 1-quart cans grated pineapple, ½ pint lemon juice, 5½ quarts water. Fresh ripe pineapple may be used in proportion. Let infuse, strain and freeze. Some ice cream makers simply mix the grated pineapple into ready frozen lemon ice or sherbet.

Strawberry, Raspberry and Peach Ices

To 5 pounds granulated sugar add from 3 to 4 quarts crushed fruit pulp. Mix well and let infuse, then add 5½ quarts water and some lemon juice or citric acid solution, to obtain a tart flavor; add color if required, and freeze as usual.

For peach flavor add the crushed peach kernels, or a drop of bitter almond extract.

Fruit acids are often used to tone up fruit ices where no lemon flavor is desired, or when lemons are high priced.

The lemon water ice formula may be used as a standard for nearly all the ices and sherbets, simply changing the

flavors and omitting the grated lemon rind. By adding about ½ ounce melted gelatin to each gallon of ice, sherbets are produced which are practically water ices of a lighter nature, usually less rich in sugar and fruit.

Fancy fruit ices may be made by peeling and coring one dozen nice cooking apples and boiling them soft in a gallon of water; add 3½ pounds of sugar, then add a stick of cinnamon, stir and let cool, strain and season with lemon juice, then freeze. This mixture may be colored pink, flavored vanilla or rose, or flavored with raspberry juice; or the cinnamon may be left out and the mixture flavored with peppermint, colored a pale green. Pears may be used in the place of apples, or grape juice may be added. This produces quite a variety of fancy ices.

Frozen Punches

Punches are made by adding some fancy cordial, such as maraschino, creme de menthe or noyeau, to sherbets.

Frozen Fruit Salad—Macedoine of Fruit

These ices are made from fresh fruits in season, also from combinations of fresh and preserved fruits and of candied fruits. Take oranges, bananas, pineapples, peaches, cherries, raspberries or strawberries, also grapes. Peel the oranges, remove white pith and seeds, cut grapes in halves, large strawberries in quarters, other fruits in dice. Cover the fruit with a syrup for two hours, then drain and mix with a pineapple or lemon ice. Pack the mixture in a freezing can without the dasher, let freeze without agitation, so the fruit does not get broken and become mushy. This is a good means of using up fruit if there is plenty on hand.

The same mixture may be served without being frozen, by simply packing it in ice to keep cool, and serving it as a fruit salad at the fountain.

BRICK ICE CREAMS

Single- and double-lid molds holding one or two quarts are used, also special long and narrow molds which make a small slice, suitable for ice cream sandwich. Bricks are made from

plain cream, also in different flavors and colors as required. The double-lid molds are the most handy, because the ice cream can be easily removed, while the single-lid mold has the advantage of being closed at the bottom, and there is less danger of any brine getting in and spoiling the cream. The brick molds should be well filled, so that in putting down the cover some of the cream will squeeze out on the sides to seal the mold. For packing, put some salted ice in the bottom of the tub, lay in the bricks, cover with layers of ice and salt. When ice and salt have melted the cream will be frozen hard. It takes from two to three hours to harden 1-quart and 2-quart bricks. To remove the cream from the mold, dip the mold for a moment in lukewarm water, wipe off the adhering salt with a cloth, take off the cover, and let the cream slide out on the paper used for wrapping, or cut in portions and wrap separately. Pack at once in cans which have been packed in ice previously. There are special square packing tanks made with removable shelves, which facilitate the quick handling and serving of these creams.

ICE CREAM FREEZING

The ice cream freezers are made in various types and sizes. Where electric power can be secured it pays to use power freezers, which are made in large and small sizes. It makes the work easy. Some of the freezers have a crusher attachment which may be bought for a reasonable price.

Freezing Mixture of Ice and Salt

A proportion of 1 part salt to 12-15 parts of crushed ice is about right for freezing creams. The ice must be broken fine enough so it melts evenly and goes down around the freezing tub easily. Much ice can be saved by salting the ice in the tub.

A speed of about 90 to 95 revolutions per minute of the machine is considered the most suitable.

To freeze the cream, fill the freezing tub around the can about half full with the crushed ice, add a layer of salt, then use alternate layers of ice and salt until the tub is filled. The salt will gradually work down and promote the freezing. If the mixture is properly cooled before putting in the freezer,

only 15 to 18 minutes' time should be required to freeze the cream; ices and sherbets take longer. Care must be taken to have the ice properly crushed; large pieces not only retard freezing, but often cause dents in the freezing cans, and holes eventually appear in these dents, allowing leaks likely to spoil a whole batch of ice cream. It should be kept in mind that it is the brine which does the freezing. Leaky tubs or ill-fitting bungs often let out the brine and retard the freezing. The ice which has been used for freezing should not be used to freeze a second batch, as it loses strength. But it may be used for packing frozen creams by mixing with some fresh ice and salt. This is the better way. Too rapid freezing often causes loss of volume, also a granular texture. Over freezing also results in loss of volume, because the "swell" goes down, and often causes small grains of butter to form in the cream.

Too much salt is as great a fault as too little, as with too much salt the cream freezes too quickly, causing loss in "swell" and a granular texture.

In the freezing of the cream, the ice cream mixture is beaten to lightness by the agitator, and at the same time the mixture freezes and gains volume. This point of freezing requires close attention, as the frozen cream should be removed from the freezer and poured into the packing can, or, where only one batch is to be frozen the agitator may be taken out and the frozen cream left in the freezing can to harden. If the freezing should be continued it would cause loss of volume, the cream would harden, the swell caused by incorporating air would go down. By transferring the frozen cream at the right time, repacking it and letting it harden in the can, the volume is retained. If ice cream is stirred or handled after it is partly hardened it will lose bulk. For this reason it is more profitable, if outside orders are taken, to fill the freshly frozen cream in the packing cans and let it harden in them.

BINDERS AND FILLERS IN ICE CREAMS

Binders and fillers will act at the same time as a stabilizer, give body to the frozen cream by preventing the formation of small ice crystals, prevent granulation and coarseness, and keep the frozen creams in good condition for several days.

There are a number of preparations in the market—ice cream powders, cream thickeners, etc., and the firms selling these goods give directions how to apply them. Of all these goods mentioned, gelatin takes the first place, and for this reason it is almost universally favored by ice cream makers. Only the best grades should be used, low grades having a gluey odor which easily affects the flavor of pure cream. All gelatins are slightly acid, hence require careful handling. If overheated in milk or cream they are likely to curdle the cream. This may be prevented by soaking the gelatin in cold water sufficiently to dissolve it when warmed. Dilute the mixture by adding sugar or syrup, then stir and strain this solution into the ice cream mixture. Adding gelatin gives a smooth texture to creams and prevents the forming of ice crystals, but if used in too large quantities it causes the cream to become sticky, or pasty. Gelatin is used in the proportion of about 4 ounces in a 40-quart batch of cream. Soak and dissolve in as much water as it will absorb, warm and dissolve gently, add 4 ounces sugar, stir and dissolve. Strain this on the ready cream, which contains sugar, stir and mix thoroughly before freezing.

SIMPLE SYRUP

This syrup can be easily made in any quantity. It is made by dissolving 12 pounds sugar in 1 gallon water. Sugar and water may be simply mixed with warm water to dissolve perfectly, then strained through cheesecloth to have it perfectly clear. The less the syrup is heated in the making, the better it will be. A slightly heavier syrup is made from 14 pounds sugar to the gallon of water, and 1 pound of the sugar may be replaced by 1 pound glucose, to be dissolved with hot water. This syrup is used in the bakery for washing or glacing buns as soon as they are taken from the oven, and is best applied with a soft brush.

SUGAR BOILING DEGREES

Candy makers use the thermometer for high cooked goods and the saccharometer or syrup gauge for syrup used for crystalizing candies. The thermometer does not register low

cooks, such as 220 degrees, accurately, so the syrup gauge gives better satisfaction.

Name of Degrees	*Degrees of Thermometer*	*Degrees of Saccharometer*
Syrup—Small Thread	218 to 220	32 to 33
Large Thread	228 to 230	35 to 37
Blow	230 to 240	38 to 40
Soft Ball	242 to 244	42 to 45
Hard Ball	250 to 255	Boiling sugar after more than 45 degrees, becomes too dense for the syrup gauge, therefore, unreliable.
Small Crack	260	
Hard Crack	285 to 315	
Caramel	320 to 360	

Sugar is from pearl to thread for syrup, blow and feather for crystallization and conserves, ball, crack and caramel for candy and spun sugar work.

There are other definitions for boiling, such as catch or soft ball, small soft ball, large ball, soft crack, snap, hard crack, medium crack, high crack—all are used to denote the different degrees.

Finger Test

The other way of testing without the thermometer, using the finger, a stick of wood or wire or skimmer, may be followed.

Small Thread: When the syrup has boiled for some time, dip tip of finger or stick in the syrup and test between the thumb and forefinger. If it can be drawn into a fine thread which breaks if drawn out, it has reached the proper degree.

Large Thread: Continue boiling and try as before until the thread can be pulled without breaking to the full spread of the fingers.

Blow Degree: Dip a skimmer or a wire bent into a loop, blow through the holes; if bubbles appear it has reached this degree.

Soft Ball: Dip finger in cold water or use stick, then in the boiling sugar and quickly back into the water. Try the sugar. If it can be formed into a soft small ball it has reached the degree which is used for cooking sugar for fondant or for marshmallow.

Hard Boil: A little more boiling, with the same test, will form a harder and larger ball.

Small Crack: Boiling is continued. If when tested the sugar breaks with a slight crack or bites hard and does not stick to the teeth, it has attained the small crack.

Hard Crack: If sugar breaks short and crisp with a snap, it is at the hard crack degree.

Caramel: In a few moments the sugar will turn quickly and take on a golden yellow color; this is the caramel degree. At this stage it is used for fancy sugar work, nougat, spun sugar, web sugar, handles for baskets and other work. It should be taken off the fire at once when it reaches this stage, and the kettle set in cold water for a moment to quickly stop more boiling. If boiling is continued the sugar will turn a dark brown and smoke and burn. At this stage it is used for coloring. Water is added and it is boiled into a syrup which keeps indefinitely if bottled for use.

Information about sugar work, candy making, ice creams and syrups for soda fountains is given in "Candy for Dessert," by Paul Richards.

XVII. PREPARING CAKES FOR SALE

(See Appendix for important Additions to Material in this Chapter)

In the large cake bakeries, which confine their business to a small variety of cakes, the baked cakes are placed in racks or shelves to cool. The lighter varieties are made ready at once; the box cakes are frosted and cut, wrapped and placed in cartons ready for shipping. The richer grades of pound cakes and fruit cakes are wiped with a cloth and wrapped in waxed paper. The heavy, rich grades of fruit cakes, also Christmas cakes, which improve with age, are often baked several weeks before the holidays. The baking paper is left on the cakes, and the cakes are wrapped in waxed paper. A stamp is used to denote the day of baking.

The retail baker is obliged to produce a larger variety of cakes, large and small, and I give here an outline of how one successful retail baker prepares his cakes for sale. This baker has quite a large trade in block cakes. Many of the cakes are baked in blocks. When baked they are about 1¼ inches thick; two blocks are put together with a half-inch-thick layer of marshmallow filling, making a block about three inches thick. The cakes are frosted and put in pieces.

Angel Food Cakes are baked in three sizes. Round cakes are baked in the usual forms with a center tube. A 2-quart size is scaled 15 ounces and frosted with white vanilla. The cakes are placed on paper plates. A chocolate angel cake of the same size is frosted with chocolate and sells for the same price. Another cake is baked in a tin 19x11¼x1½ inches, with straight sides, and scaled about 2¾ pounds. Two of the baked cakes are put together with marshmallow, finished on top with vanilla frosting. The cakes are placed on paper on boards of white wood, and in the store these blocks are cut in ten pieces. The baker has made a frame of white tin, the exact size of the cakes or blocks, which divide or marks each

block in ten even slices; also one for a larger size pan 19x25x1 inch for large sheet blocks, which makes 18 cuts. This makes it easy for the sales people to cut the cakes exactly and quickly.

Orange Cakes are made in two sizes. Small cakes are baked in a pan with top 8¼x4¾ inches, bottom 8x3⅝ inches, 2½ inches deep. Large blocks are baked in the same size tins as the angel blocks, scaled about 2½ pounds, two put together with marshmallow, finished, iced and cut in the same sizes as the angel blocks. The small orange cakes are very popular. These cakes are scaled about 11 ounces; are flavored with orange rind, and are frosted with a thin frosting made of the juice and flavored with the rind of the oranges.

Sunshine Cake is baked in round tins, the same as angel cake tins, and scaled about 9 ounces. The cakes are flavored with the grated rind and juice of lemon and frosted with lemon-flavored frosting.

Devil's Food Cake is baked in pans of the same size as the angel cake tins, with the difference that the pans are lined with white wood, ⅜ inch thick on sides and ends, then lined with paper. The baked cakes, which are scaled 2¼ pounds in each pan, are put together in blocks with marshmallow and frosted in chocolate; a few chopped nuts are sprinkled on top, or the top is made in marble fashion—each pan to make 10 cuts. A straight sided pan, 18x25x1¼ inches, is also used; two sheets are put together as above, producing 18 cuts.

Walnut Cakes are made up in blocks the same as the devil's food, put together with marshmallow which contains a few ground nuts; the top is frosted white and sprinkled with chopped nuts. Cut in 10 pieces.

Chop Suey or Tutti Frutti Cakes are made up in blocks the same as the nut cakes. Two sheets or blocks are put together with maple marshmallow, frosted with caramel or maple-flavored frosting, with a few nuts sprinkled on top, and cut in 10 pieces.

Neapolitan Cakes are made from a yellow layer cake mixture, baked in straight-sided papered pan 19x25x1½ inches. One sheet is colored with chocolate, and three sheets (the chocolate in the center) are put together. The fillings are

varied frequently—creams, jelly and white or maple marshmallow are used for filling; the top is frosted with white lemon-flavored frosting; a pan is made into 18 cuts.

A variety of white and yellow poundcakes are made; baked in pans which hold about 3¼ pounds cake dough. The pans are lined with white wood, made of a size 18x7x3 inches, with double paper or asbestos on bottom. The cakes are usually frosted on top with a delicately-flavored frosting. A pan of this size is made into 6 cuts.

An Electric-Lighted Cake

This cake was baked in the Altstadt Langlas establishment

An Electric-Lighted Cake.

at Waterloo, Iowa. Graduating in a total height of fifty-six inches from the bottom layer forty-four inches square to the top layer six inches square, it made an imposing appearance.

A Heart-Shaped Wedding Cake.

The bottom layer was made of the old English fruit cake, and the rest of the layers out of silver, creole fruit and golden loaf fruits. The total weight of the cake was five hundred pounds. The electric tapers used for illumination are a particularly attractive feature.

A Heart-Shaped Wedding Cake

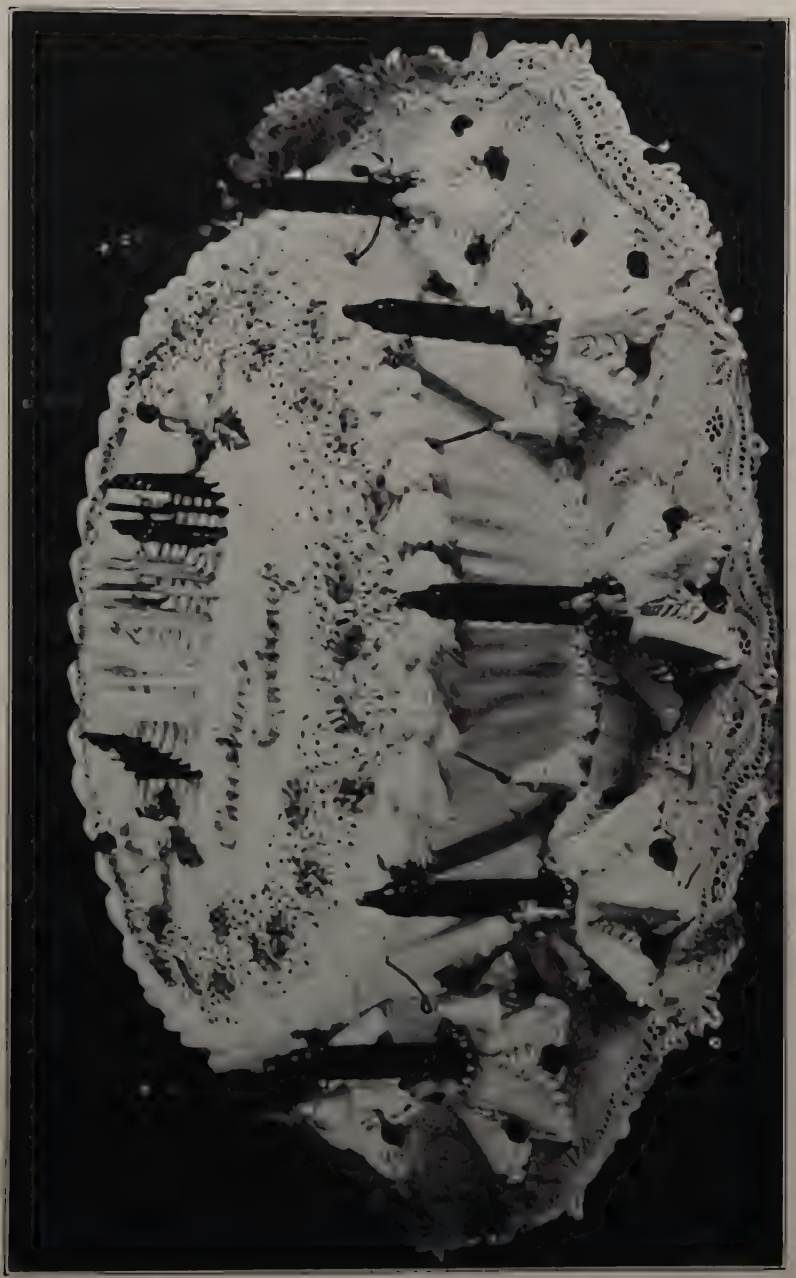
This beautiful heart-shaped wedding cake was a triumph of Strand Brothers Bakery, Monmouth, Ill., produced while Al. Stillmaker was engaged in pastry demonstrations there. Mr. Stillmaker did the decorations, while the cake was made by Oscar Strand. The very best silver cake recipe was followed in mixing the cake. The completed production was about three feet in height, forty-two inches in diameter at the base and tapering up to the topmost tier, which measured about ten inches. Each of the five layers of cake was five inches high, the base being a "dummy" also elaborately decorated. Along with the wedding cake proper three hundred individual cakes were made, which may be seen ranged around the base of the big cake. Each of these small cakes was finished with a rose. The design of the decorations on the cake and base is quite plainly illustrated in the photograph, which, however, does not do justice to its shapely beauty.

Soldiers' Christmas Cake

This unique cake was made by the Peter Kern Co., Knoxville, Tenn., for a Christmas celebration at the U. S. Government Sanitarium, Johnson City.

The large center cake was made of white cake batter, some twenty-two inches in diameter and twelve inches high, weighing, before iced, about twenty-five pounds; the ten star shapes around the base were also of white cake batter. The cake, when completed, weighed about forty pounds and was about thirty-two inches in diameter.

The thousand patients were represented by the 1,000 figure in the center of the top of the cake; these numerals were outlined with tapers in the national colors, arranged alternately. Above the tapers in white lettering, highlighted with gold bronze was the phrase, "To the world's bravest";



Soldiers' Christmas Cake.

below the figure was the wording "Christmas Greetings."

The inner circle of decorations consisted of holly leaves with red berries in relief icing, the leaves being in green; the space on both sides of this circle was filled with little forget-me-nots, more than one thousand in number—one for each patient.

The outside border was in relief, made with a larger star tube. The ten small cakes surrounding the base were made in star shape and iced in white, decorated with red roses and silver leaves; these were to represent the star of Bethlehem.

In the openings of the star-shaped cakes were placed red candles, ten in number, each candle representing a regiment of 100 soldiers. Standing at the base of each red taper was a small angel with an instrument—the heavenly choir that sang the song of "Peace on Earth, Good Will to Men." Suspended between the large candles were ten Christmas bells. To the right and left of the outlined figure 1,000 was a little Cupid, "the god of love," which was heralding the day when peace should reign in place of war.

Washington's Birthday Cake

This cake top design for Washington's Birthday cakes may

be worked out very attractively in the following simple scheme: On a white background outline the figure in chocolate, and the hatchet in red. The tree can be chocolate colored or green. All other lines should be in light green.

The large dots around the edge of the cake top are to represent cherries and can be done in red coloring or made with the real cherries.

On a chocolate background, the figure can be done in white or light green. Outline the hatchet in red and put the tree decorations on in green.

Easter Cake made by G. W. Opell, G. W. Opell Co. Vincennes, Ind.

Sixty-eight pounds of fruit cake were used altogether, each layer being formed of two cakes. The whole was decorated

elaborately with egg icing, and the basket and roses which ornamented the top were made of boiled sugar, prepared as for stick candy.

The picture illustrated here, a copy of Holman Hunt's most famous picture, "The Shadow of Death," is a sample of freehand modeling in sugar, an extremely difficult piece of work for execution in this medium. It was in heavy bas-relief

and over four feet in height, and took seven days to execute, though the work had to be hurried to complete it in that time. Mr. Lambeth would have liked to spend many days more in improving it and putting in details shown in the painting. It shows the Master in the capacity of carpenter stretching after his day's work, and his shadow on the wall, thrown on the long tool rack, suggests a figure hanging on a cross.

Wedding Cake, Original Design by Joseph A. Lambeth.

MISCELLANEOUS

In some of the white cakes, cherries are added, about 2 ounces of cherries cut in halves or quarters for each pound of cake batter. Others contain citron, or sultanas. The frosting used on the different cakes is made to suit, adding a few finely-cut cherries, citron, or sultanas to the icing.

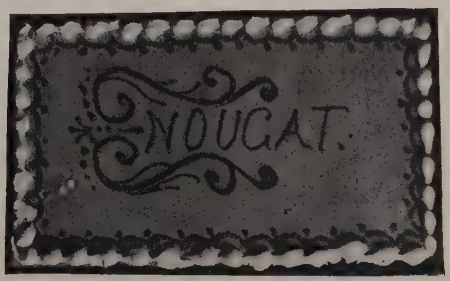
The large fruit cakes, block fruit cake, raisin poundcake and citron cake are sold by the pound or by the cut. The best grades, sold by the pound, are covered with a well-flavored thick frosting. Some other cakes are sold plain. Frosting cakes sold by the pound are the most profitable, for the reason that one pound of frosting or sugar costs less than one pound of rich cake. For these cakes a size pan is used which allows for cuts in even pounds; this prevents loss in sales. Some of the fruit cakes are cut in halves and the cut side exposed to show the fruit and grain of the cake. This method is also followed with various other cakes, white, light yellow fruit cakes and poundcakes.

Some of the cakes may be cut and wrapped in 1-pound packages, using transparent paper. The cakes are sealed with fancy stickers and tied with small ribbon—candy-box fashion. This makes a very attractive package to take home.

Fancy Cakes

Quite a variety of fancy cakes are made up in different shapes, using a solid mixture to which are added nuts or almonds ground fine. Chocolate and nut cakes are baked in hoops to hold 1 pound of the cake batter. These cakes are baked the day before using; the next day they are split through and put together with nut cream, mocha cream or chocolate. The same creams are used on the sides, and the sides are rolled in chopped roasted nuts, or border piped on the frosted cakes, or the cake is decorated with some halves of nuts or almonds; or a cherry with angelica leaf decoration is put in the center. The same mixtures are baked in sheets in a pan with straight sides, the same as Neapolitan cakes. Two pans are put together with jelly, marshmallow or cream fillings; each pan is cut in 18 pieces about 2½ inches wide, 2¼ inches high, 6 inches long. Each piece is fully

frosted, some in chocolate, others white or pink, and the cakes are decorated with nuts or cherries, some of them finished with butter cream, etc. From the same cake square, cakes are made and put together with various fillings. For some cakes a meringue is used, spread on the side and top; the cakes are sprinkled with nuts or cocoanut and then put



in the oven just long enough to color meringue and nuts a delicate brown.

Other Layer Cakes are made in a large variety; white and yellow layers are filled with various fillings and frosted

Fancy Layer Cake

in different flavors and colors in accordance with the fillings, which gives the patrons quite a choice. The layer cake tins

are made with straight sides. Eight-inch layers are scaled about 10 ounces.

Small loaf cakes, such as Duchess Cake, made from the well-known mixtures, are baked in papered 1-pound bread tins, scaled about 1 pound, frosted in white, caramel or maple frosting, with a few chopped nuts or some browned cocoanut sprinkled on top.

Chocolate rolls are filled with marshmallow. Maple rolls, made of yellow mixture, are filled with a brown maple marshmallow. These rolls are usually made the day before using, to let the marshmallow set; they are cut in 6 pieces, each cut frosted with chocolate or maple frosting, placed on paraffin paper, 12 cuts on each pan.

Cup Cakes

Cup cakes are made from light and dark mixtures. Lunch cup cakes are frosted with orange frosting; dark cups or spice cups are frosted in chocolate. Some of the light cup cakes are frosted with white vanilla icing, and some of them are sold plain, without being frosted. This policy of finishing the cakes attractively is followed also with other cakes.

This bakery carries also a nice assortment of small fancy cakes and pastries which sell rapidly; they are made from the best materials and make a fine display. Quite a good many orders for cakes for special occasions, such as parties, weddings and birthdays, are taken, and such cakes are exposed at the counter for show or as an advertisement.

During the holiday season, quite a number of large layer cakes are sold. These are made up in 9- or 10-inch layers; two layers are put together, frosted, and decorated with a simple decoration, greeting, etc. For Washington's birthday white layer cake is decorated with a bunch of cherries. A stem of angelica is inserted in candied cherries; leaves are also made of angelica. Christmas cakes are fixed in holly fashion, making a spray of angelica and red wintergreen candy berries.

Displaying Small Goods

The small cakes, such as lady fingers, macaroons and cookies, are always packed in symmetrical order on papered

white tin pans. They are stacked in pyramid fashion, which gives a nice appearance. The pans are refilled and rearranged if a part of the cakes are sold, to make them always look their best. In packing the lady fingers, each layer is sifted over thinly with some fine icing-sugar to make them look best. This method of packing and sugaring is also used for fried cakes, jelly balls and doughnuts.

The yeast-raised sweet goods are also carefully finished. Scones and tea biscuits are washed with a good yolk of egg wash, which gives them a rich appearance. Some of these goods are washed with a syrup to give a good gloss. Cream puffs, chocolate eclairs and other pastry are made up in a large variety.

There are quite a number of other goods, not named here, but this will give you an idea of what can be done towards keeping up the quality and getting the price for it. It may be added that all goods should be marked with neatly printed cards, giving the name of the goods and the prices they sell for—by the piece or by the dozen. This practice makes the patrons familiar with the names of the different products as well as their prices. It facilitates selling in the rush hours, for customers know just what to ask for, and just the amount they must expect to pay for the goods.

All bakery goods are put up in specially made paper folding boxes, made to fit the different sized cakes, so they may be carried home without crushing. The goods are frequently advertised in the local papers and special sales are announced, at which certain cakes are sold at a lower price at a certain day or hour. This brings many patrons who also buy other goods. The varieties of cakes are frequently changed, to have something different, or different looking, on display; this attracts buyers.

CAKE MAKING AND CAKE BAKING DON'TS

Buying Materials

Don't change materials used in cake making too frequently. By keeping to the same grade of materials the goods can be turned out with more uniform results. If you

change the flour it may require a change in the recipe to conform with the different properties.

Have on hand different kinds of sugar, such as granulated, standard, powdered and XXXX icing sugar and one or two grades of brown sugar.

Standard powdered sugar makes the best soft cakes because it is more easily blended with the other ingredients, mixes quicker and dissolves, prevents overbeating or overheating the mixture, and gives a better appearance to the cakes.

If possible have a uniform cost price for materials by contracting for and laying in butter and eggs in the spring or early in the summer, or by buying and placing them in cold storage.

Butter and Other Shortenings

Don't use any bad butter. Butter takes up any odor easily, and some of the low grade butter becomes rancid more readily, and often acquires a fishy odor if kept in storage. The shortening should consist of good butter or a neutral fat, especially in making poundcakes.

In selecting butter, care should be taken to choose a quality having a good heavy body and free to a certain extent from salt and water, so that the creaming up produces the proper lightness in the cake. This applies also to other fats. There are various grades of neutral fats and compounds on the market, but they are not all suitable for cake work. Best results are obtained from a fat which contains a very small amount of water and has a flexible, waxy feeling.

In bakeries where butter is used with other fats, a good method is to blend butter and the other shortening in the dough mixer. This is best done by first placing the butter in a warm place to soften down to the consistency of the other fat, then mixing both fats. This will produce a uniform fat and make it better for creaming. In warm weather a firmer compound may be added to the butter.

The proportion of butter and other fats may be changed as the prices permit. When using good butter,

Don't use any other strong flavor to spoil the good flavor of butter.

Don't forget to add salt if using a compound or neutral fat. Salt brings out the other flavors used and makes the cake more palatable.

Naturally, if using butter which contains salt, less salt must be used in the goods, and the amount must be left to the discretion of the baker. Usually from ½ ounce to ¾ ounce of salt may be used with every pound of saltless fats.

Temperature of Materials

Don't think that any old temperature may be used in mixing. Keep materials cool. Keep butter and other shortening at a temperature of 45 to 55 degrees Fahr.; such a temperature is desirable for fats and eggs.

In creaming by hand or machine too much heat or a higher temperature is likely to make mix get heavy and curdle. Too cold milk also may cause curdling. If a mixture starts to curdle a small quantity of flour beaten in will help to restore it—it will cream up better.

Don't guess in compounding a cake mixture. Be exact in weighing and measuring ingredients. Remember that conditions and material vary, and often a failure is caused by lack of knowledge.

Don't fail to cream your shortening and sugar or shortening and flour light enough, before adding the eggs; and when adding eggs, add them as fast as they can be taken in without overbeating them at this stage. Then add flour without over-mixing.

If using large quantities of milk and water, don't add it all at one time. Add a portion of the flour, cream that in well, then add part of the milk, then add the rest of the flour, then the rest of the milk. It makes quite a difference in the appearance of the cakes if this care is exercised.

In scaling off or dropping out cakes be exact. If any of the mixture is left don't divide it between the rest of the cakes, rather make a small cake of it to obtain extra money for it.

Don't count your eggs, weigh or measure them. This method is better for regular work.

Don't over-flavor your cake; be careful with flavoring.

Don't use a baking powder because it is cheap. Use the best on the market, or make your own baking powder.

Don't use cheap spices; use the best.

Don't neglect to scrape down the sides of the bowl when mixing or when filling out the mixture. If scrapings are left to the last they will show in the cakes, causing imperfections in the texture.

In mixing cakes by the flour batter method and beating up egg with or without sugar separately, don't beat the eggs too light, only fairly light, or they will lose strength. Also, use less baking powder—less than when using the sugar and butter cream process.

Don't neglect your oven. Watch the oven heat and note the time it takes to bake the different goods, because uneven baking causes as much trouble as uneven mixing.

Don't forget that the larger the cakes are, the more portection they require in baking (in the way of wooden frames and thick layers of paper); also that for small cakes a higher degree of heat may be used than for the larger cakes.

In making cakes which are sold by the cut, pound or slice, try to use a tin which makes cuts of a certain size, so there are no trimmings to cause waste.

Don't disturb large cakes in the oven until they are properly set. Always set your cakes in an even and straight position to prevent them from baking lop-sided, a condition which may be caused by uneven oven bottom.

Don't make too many kinds of cakes all the time, but change varieties occasionally to be in accord with the season. A small variety of cakes is easier to make, can be produced with less waste, and it is easier to train help to make them right, and to watch the materials.

Don't try to make too cheap a cake. The cake must be good—not only good enough. Try to turn out better quality than bakers generally make. Many economies may be practiced without lowering the quality of the cake.

Don't think you can hold trade by starting to make a

first-class product, and then lowering the grade. Rather hold up the quality and raise the price or change the size.

Don't sell below cost. Make a profit on everything you sell, but be satisfied with a small profit.

Don't forget that thought and system in working the various cakes saves money and fuel. By baking off the cakes which require a strong heat first, the oven will be suitable for the larger and richer cakes.

Don't let a high-priced man do work that a boy can do—it is not economical.

Selling Cakes

Don't forget to display your goods always to best advantage. Never let your window display or your showcase have a rundown sort of appearance. Always keep your goods exhibited in an attractive manner. Have the shop and shelves as well as the goods invariably neat and clean and inviting. Change your display frequently, so it has always an appearance of freshness. Avoid sameness—always have something different. Small cakes should be packed in symmetrical order on papered white tin pans stacked in pyramid fashion, and the pans refilled and rearranged if a part of the cakes are sold. Pains should also be taken to set out other varieties of cake to the best advantage.

Don't neglect to mark your goods with neatly printed price cards giving the names they go by and the price they sell for. It facilitates selling in the rush hours, for customers know just what to ask for and just the amount to be paid for the different goods. Price cards are silent salesmen. They make the patrons familiar with the names of the different goods as well as their prices.

In selling such goods as cream goods, which are apt to sour, if any are returned make good the loss. It will hold your customers. Remember, "the patron is always right."

Don't be a stay-at-home. Visit other cities and bakeries to see and learn from others. Don't think you know it all. keep an open mind, learn from others, and adapt the better way to your business wherever you can.

ORNAMENTAL WORK

A large decorated cake or a fancy window piece is always an attraction—especially if surrounded by a nice assortment

of smaller fancy cakes skillfully arranged. The retail baker has the best opportunity to introduce new cakes to his cus-

tomers. Something new and appetizing always attracts; it is a great selling force, which attracts and holds new trade.

A number of window show pieces are illustrated, several log cabin display pieces, and a variety of Christmas cake tops.

Large display pieces can be made with little expense, using a dummy made of wood, tin or cardboard (or other combination), if only intended for display. These pieces keep

well, and may be changed as occasion requires. There is such a large variety of smaller fancy cakes that the display may be changed and something different may be exposed for sale every day. A little care and time devoted daily to the display will prove of great value and stimulate the trade. It takes initiative and some effort to introduce something new, but it has been our experience that novelties and specialties and

a frequent change in the goods are sure to bring results—not immediately, but gradually.

Small cakes, such as layer cakes, made with various fillings and icings, are good sellers, and the variety of fillings and icings is so extensive (as may be seen in the special chapter on Icings and Fillings) that almost continuous changes of very attractive cakes can be made. Layer cakes of all kinds, made of white, yellow and dark mixtures, crumb cake, spice cake, chocolate cake and other cakes, put together in combination with one or several fillings made into one, if combined suitably, produce a variety of changes which are often highly appreciated by the public. Monotonous sameness of cakes, fillings and frostings is not conducive to large sales; and while it may be necessary to increase the price of decorated cake, it need not be too high to attract buyers.

Nuts may be used sparingly, or may be mixed with browned cake crumbs for use on the sides of the cakes. White and chocolate fondant may be used for a thin covering; butter creams may be made less expensive by adding some good neutral nut butter. Most all cakes look better if their edges and sides are covered with chopped browned cocoanut or almonds, or coated with a thin jelly or syrup and covered with white cocoanut. The top finishings may be made plain in various colors, and trimmed with contrasting colors. Some of the cakes may be decorated with a little piping, others finished with chopped nuts or halves of nuts, or trimmed with pieces of cherries, angelica or jelly piping.

Meringue and Almond Paste Decorations

For large special tart cakes and how to finish them, see chapter on Special Layer Cakes and Tart Mixtures. Meringue and almond paste decorating make another pleasing variety; a stiff meringue for spreading on top and sides, with decoration of border and scrolls, using star tube, is quickly executed, leaving some open spaces in the center and between the scrolls; the sides may be sprinkled with chopped nuts. The cake should be put in the oven, setting it on a board, just long enough to color nicely. When the cake has cooled, the

spaces are filled in with jelly or fondant, or with a center of cherries and angelica.

Almond paste, made like the fancy macaroon paste (given in another place) constitutes a very fine eating decoration, and may be made to look as appetizing as it tastes. The paste may be spread on the sides of the cake and roughened with a fork. The border may be made in scroll shape, the center in

lattice fashion, then lightly browned in the oven. When cold the panels may be filled with jellies, fondant or chocolate, and finished in various styles.

There are many ways of decorating cakes, and the fashions are changing frequently. The suggestions given about decorating small cakes can be more elaborately applied for the larger cakes. In the chapter on tart cakes and layer cakes, the object in decorating has always been kept in mind. These

cakes are decorated so that there is nothing on the cakes that interfere with their eating quality. But there are styles of cakes (especially the wedding cakes) where this line is not

drawn very closely, and artificial helps, such as gum paste ornaments and figures, artificial flowers, leaves, etc., are used for beautifying. These artificial ornaments are a great help to the less accomplished decorator.

There are many branches of decorating work, such as the making of flowers from royal icing, gum paste, almond paste or boiled sugar; gum paste work, skeleton piping and bobbinet work are used for making cake ornaments. Nougat and boiled sugar are also used for making castles, vases, or bas-

kets; other fancy pieces are made of meringue or spun sugar.

It is advisable that all who wish to become expert in the art of decorating should learn a little free-hand drawing and study some books of designs, of which there are quite a good many. To acquire skill in the handling of the various ornamenting tubes used for piping, a beginner may use a composition of compound lard and flour, beating this up and keeping it in a cool place. This mixture may be used with a bag and tube, the same as royal icing, using a dummy form of wood, tin or cardboard. With the various tubes, fancy borders, scrolls, wreaths and leaves may be made, and the mixture can be used over and over again without loss of material. With a little skill and patience one will soon become expert in this work.

Gum Paste Work

To make gum paste for ornamental work, put 4 ounces gum tragacanth into a jar, cover with water and let it soak

for 24 hours, stirring occasionally so it may dissolve. Strain and twist through a cloth to remove all lumps, then mix with 2 pounds icing sugar to a smooth paste. Take one-fourth of

this paste and mix with 2 pounds icing sugar (or part starch) into a pliable paste, keeping it well covered. A variety of ornaments can be made from this paste. Plaster of paris molds, sulphur molds, or rubber and tin forms, are used. The paste is pressed in the molds; it dries in a short time, and keeps its shape well. The modeling is often done by hand, but such work requires much experience and practice. Flowers and figures are painted with colors diluted in syrup. Many of these ornaments are made in factories where this work is carried on in a practical manner.

Making Medallions and Chocolate Centers

Border and face casts for medallions are often made out of sulphur; they may also be bought from confectioners' supply houses. To make half casts for molding, the oiled object may be pressed half way down in soft plaster of paris and removed when the plaster hardens. But a better way to make such casts is to take common potters' clay, and press half of the object into the clay, leaving exposed only the part of which the cast is to be made. Brush the exposed part with oil, place a frame around the object and pour in the plaster. The plaster must be prepared quickly by sprinkling the powder in cold water, stirring at the same time, till it forms a thick, creamy mass; then pour it in the frame to surround and cover the object. For casting faces of coins and medallions, sulphur is often used. The sulphur is melted on a slow fire, the object oiled and the cast is made the same way as with plaster of paris.

To Prepare Chocolate for Casting

Take 2 pounds bitter chocolate, melt slowly with 1 pound cocoa butter, then stir in 3 pounds well-sifted icing sugar and some chocolate color to produce the desired shade. The molds must be perfectly clean and dry. Fill molds with the melted chocolate; let set in cool place for about two hours, then knock out of the molds. These may be made round, in horseshoe or in heart shape, and make very nice cake centers. The chocolate centers are usually varnished with a gum glacing made of 4 ounces gum benzoin and 12 ounces spirits, set

XMAS

Xmas
Greetings.

Christmas
Greetings

Greetings

Xmas
Greetings

MERRY
XMAS

Xmas 1916
No. 1

Christmas
Greetings.
No. 2

XMAS

With
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11

in a warm place, and frequently shaken until dissolved. This glacing is applied with a soft brush and dries quickly. The different designs are decorated off the cake in many ways, in colors to suit. By setting the design in the center of the cake only a border and side decoration will be required, and the cakes may be quickly and effectively finished. Chocolate medallions are specially desirable for finishing Christmas cake, where only little time can be given to elaborate designs.

SUGGESTIONS FOR LINE ORNAMENTING

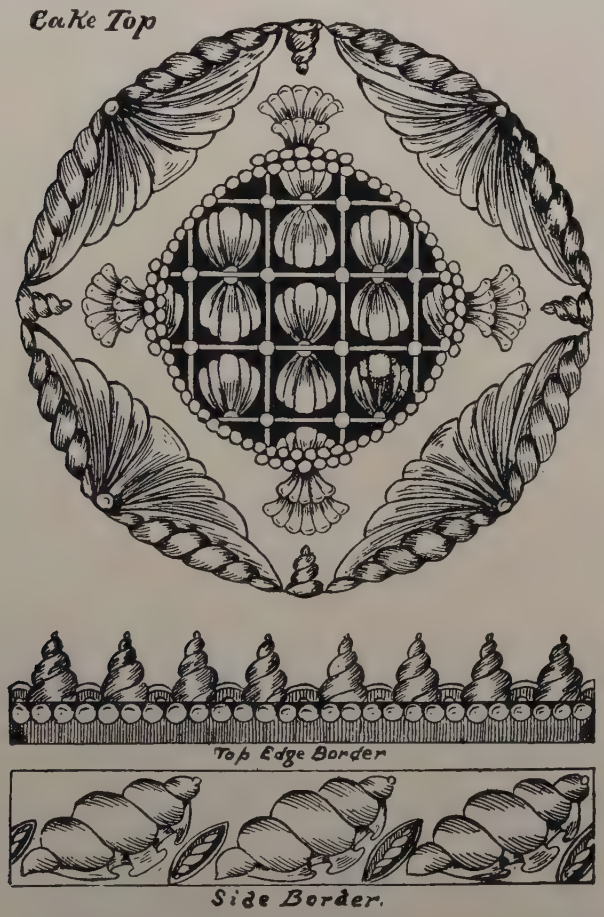
Almost everyone in the cake and fancy bakers' calling has had some experience in cornet work, called in Europe, piping. All value the sundries related to ornamental work, which can be purchased from the supply houses, as they facilitate the decorative effect; but I think nothing looks so artistic as free-hand line work done by one that has practiced it to some extent, especially if it is done on tinted or chocolate ground. What I mean by tinted is royal or fondant frosting of appropriate flavors and colors of light shade, such as orange, mocha (coffee cream), violet, pistache (pea green), rose pink and chocolate, light and dark. A practiced and steady hand can only produce exquisite results. The royal icing for such work must be light, yet tough. Make it with as little acid as possible; stir it up light while it is rather heavy, and reduce it with a few drops of white of egg as it comes to perfect whiteness and lightness. Too much acid in a frosting makes coarse porousness, which, when forced from the cornet causes the frequent breaks, so if you attempt this kind of work bear the process of making the frosting in mind; start it pretty stout without acid, and beat it until it shows pretty white; then add the rest of whites of egg by small quantities until it attains the desired lightness.

On fondant and water-frosted cakes different colored fruit jellies, such as apple (white and pink), currant, apricot and green gage, when forced through a fine flour sieve, then run on to the cakes with a fine cornet, between the icing designs, looks very rich if not overdone, also a judicious application of small silver dragees, or a few large, smooth sugared almonds, white, pink or blue, place symmetrically between the designs,

give a very good effect; of course, if there were one hundred columns written and page after page drawn, the field would not be exhausted, as one design is an inspiration to the next one, and so on, but the start is practice, experiment and perseverance. These are the best teachers, with a good eye for

form and design. Talent needs only a hint for development. Around the edge of the plate there are little sketches which from the simplest outlines may be transformed into a great variety of designs. **A, b, c** and **d** show how some straight lines of just plain formation, though in varied thicknesses, may be used to good effect. In Fig. "**i**" is shown how a foliage

effect is drawn on a scroll by starting lightly close to line and under steady drawing pressure swelled, then ended to a point. When drawing a steady line or continuous vine—see **e**, and



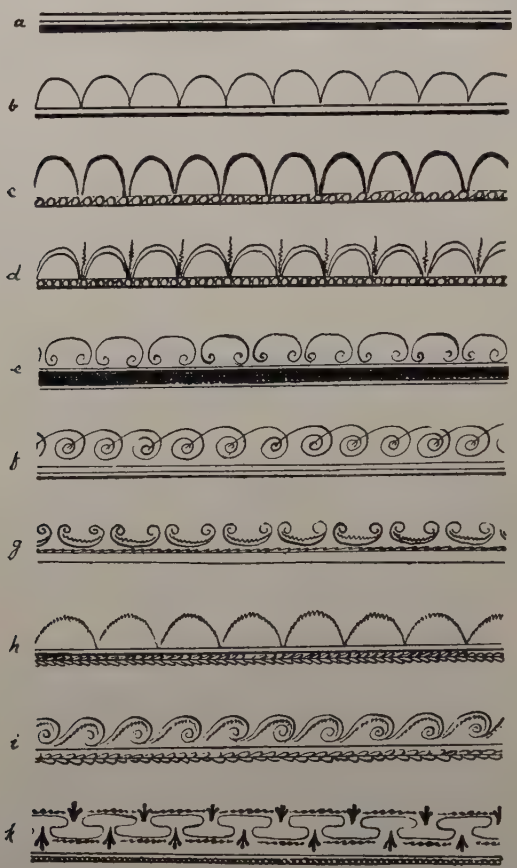
f, g, h, k—hold the cornet at least three to four inches above the board or cake, that is, after you have started with a point on the object.

SKELETON PIPING, NET AND SCROLL WORK

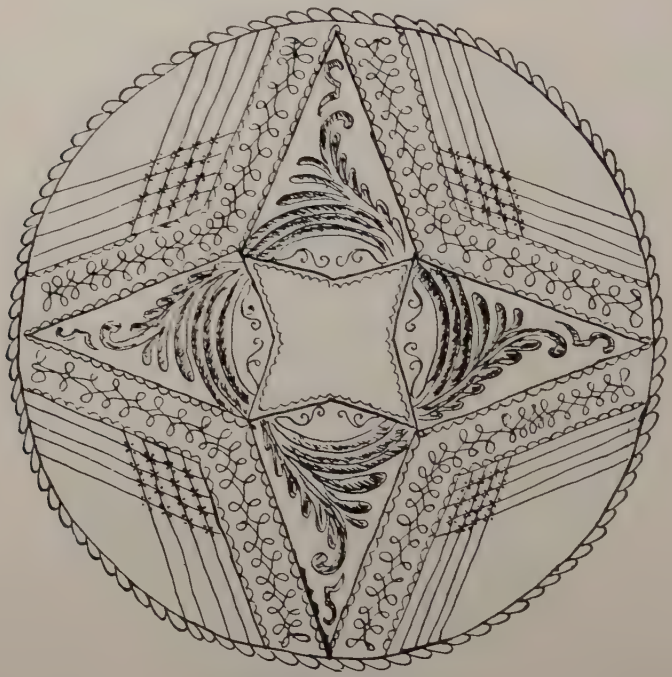
Very nice decorations may be made with this kind of piping, but some practice in piping is required to carry out the designs in detail. For the making of large pieces—such

not for steady lines.
not suited

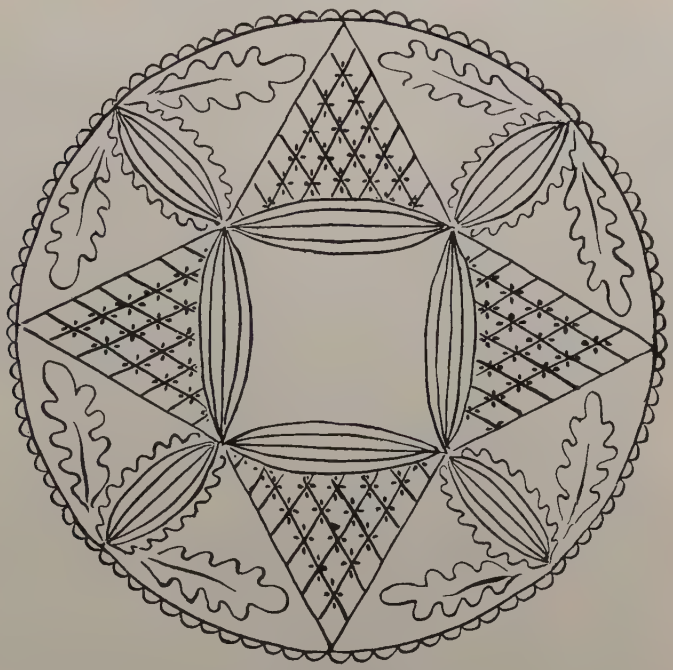
as houses, castles, etc., and other straight-sided ornamental work made for the show window—combinations of nougat, gum paste or even supports of wood are used. The design is put together and covered with a thin-flowing icing, and when



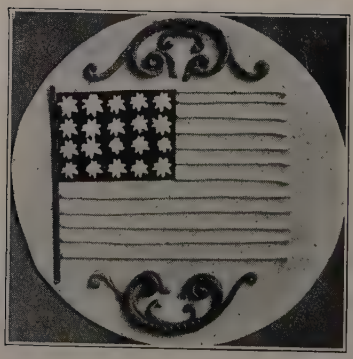
dry the piping is done to cover the supports. The objects to be piped are drawn on paper and laid under glass, or a baking pan is heated, rubbed over with white wax or paraffin and dusted with icing sugar, and the objects—such as scrolls, lattice or other designs—are drawn on. The design is then piped on with bag and tube and royal icing and left on the sheet to harden. It may then be easily removed by warming the sheet lightly, or simply by a slight jar. Then the objects



Birthday



CMAS



THE
SEASONS
GREETINGS

may be set together with icing and small ornaments fastened on the cake with icing.

Bobbinet work is done in a similar way; but there is less danger of breakage of the designs, because a white or pink

British Prize Winning Cake.

gauze netting is used, and the piping is done on this netting. For some pieces, the netting is cut close to the outlined object, so as to make it invisible; for other objects it is trimmed off closely with the scissors after the icing is dry. Very fine lace

work can be done to make coronets, and a number of fancy scrolls, rolls or cylinders can be made by piping the objects on the gauze. Lay it flat on the table, then lift it quickly

British Prize Winning Cake.

while soft, laying it on a bent tin, rolling it around a broom stick or rolling pin—in fact, at any angle or shape desirable. By having several pieces of tin bent in a variety of curves or angles a great many ornaments may be executed readily.

For some kinds of work, such as large scrolls, handles of baskets and other work, piping on both sides is required, if both sides are seen. Other work, like baskets and outside pieces (such as roofs, etc.), requires no duplicating. The sides of houses, etc., which are piped in lattice fashion, are best made with a strong supporting edge piping, which gives good support to the fine lattice piping. When making large or small scrolls to be set together for centers of an ornamental cake, these pieces are best piped on both sides; four or six are set together with icing. They may be placed upright around a center support which is set in the center of the cake. Large and small "S" and "C" scrolls may be set together in pyramid fashion, and the top finished with a few candy flowers and leaves in the form of a small bouquet.

FLOWERS FOR DECORATING

Flowers for decorating are made in a variety of ways and from various materials. Hand-modeled flowers and fruits are made from marzipan, and Continental confectioners use various tools for modeling which aid greatly in the shaping of flowers, leaves and fruit. Gum paste and other sweet pastes, also boiled sugar, are used for modeling flowers by hand.

Flower piping differs considerably from modeling and in this class of work a good knowledge of piping, proper handling of the special type of tubes, and close attention to detail is required. A love for the work, coupled with patience and perseverance and a study of the flowers to be executed, are also an essential to good effects. A student should study the shape and number of petals, the arrangement and curve of leaves, also the various shades and colors and the variance in shape of the blossoms he is copying from bud to full bloom flower. While this may appear rather intricate, constant application and patience will bring success.

Special sizes of flower nails and the various types of leaf tubes may be bought from confectioners' supply stores, and for some of the work the decorating on the cake, a small turn table is very handy to facilitate operations. The nails have a concave head and are prepared by coating with melted wax or paraffin. When the flowers are completed the nail is stuck in a board of soft wood, and when the flowers are dry they

Cake Tops for St. Valentine's Day.

For the Cupid design first make the figure, a little to the right of center, then the heart and scroll, and lastly put on the border decoration. A simple color combination will prove very pleasing. On a white or chocolate background outline the heart in pink and the figure in light green. Make bow and arrow pink, scroll in light green, hearts in the border pink, and dots green.. The lowest line of dots in the border should just clear the edge of the cake

The second design can be made very attractive in pink, white and light green on a chocolate background, or pink and light green on a white background. The center flower may be pink with light green leaves, hearts pink and dots green or white.

Original Designs for March Cakes

Here we have Old Man Winter, with rosy cheeks and frosty white hair and beard, blowing gales of snappy wind (done in white) through the month of March. Ice cake a delicate green. Do lettering and inside border in chocolate, face with pale pink icing, with touches of deeper pink for lips, chin, nose and cheeks. Representation of the wind, in white icing, may be carried around the outside border very effectively.

A very attractive decoration for a St. Patrick's Day cake: The foundation icing is white, pipes light chocolate, shamrocks green. Outline harp in chocolate, using pink for the strings The wording, stripes on the pipes, and small scrolls and stars will be very effective in dark chocolate. In the dotted outline inside the border, another touch of pink may do.

Original Designs for April Cakes

An Easter cake that can be very easily decorated is shown. The light tan icing has an inside border of pink butter cream stars. Build nest with green butter cream and browned cocoanut. The large fondant egg is covered with chocolate, design and wording in white or tan. Small illustration shows one way of handling side of cake artistically.

Something different for a spring cake top: A light chocolate (tan) icing, with pink outside border and green dots. The large butterfly has heavy outline of wings and body made with chocolate royal icing. A yellow water ribs piped on top. The four crescent-shaped spots on wings are red. Make small butterfly same only use pink instead of yellow. Outline leaves and stems in dark green, fill in leaves with light green. Lily is white, spike icing is then poured in for main ground of wings, and yellow, V-shaped line on lily very light green. Lines connecting two borders are piped on in yellow.

Original Designs for April Cakes.

Easter presents the opportunity to work out some very nice cake tops. The accompanying illustration shows a simple yet effective design. Do icing and shading on egg in light caramel. Use a strong pink for the word Easter and band on egg, while egg and lilies are white, chicken yellow with chocolate outline and legs.

April showers will be very appropriate for birthday cake decorations. The icing is light green, with clouds, rain drops and tips of pussywillows in white. Work out pussywillow stems and border in chocolate, which will contrast nicely with pink for the word April and the two thin lines piped just inside the border.

Original Designs for May Cakes.

The icing for the cake with "May" inscription is white, with the word in either light tan with chocolate outline or solid chocolate. The bird is done in yellow, outlined with chocolate or light tan, with a red breast. Light green butter cream is used for the small leaf border on the edge of the cake. The violets are easily executed.

The cake on the right has a light tan icing with an outside border of chocolate and flower decoration of violets and lilies of the valley. The stems are piped on in chocolate.

Original Designs for May Cakes.

Here we have a very simple cake top representing that important incident, Spring, the return of the birds. Use white icing for back of picture, and tan for wide border. Darker tan is used for trees and bushes (shown in solid black); the rest of the trees and bushes are dark green, with the grass a lighter green. Birds are piped on in either purple or chocolate. Chocolate is also used for outlining birdhouse (which is light tan), also trees and both borders.

Everyone is keenly interested in Mother's Day, and so we here illustrate a cake top that is not difficult to execute but very effective. The icing is light tan, with the border and the word Mother piped on in chocolate. The petals of the flowers can be either pink, red or white. We would suggest that you use one or two of each. The leaves, stems and lower parts of the flowers are a dark green.

Original Designs for Memorial Day Cakes.

We have chosen forget-me-nots and tulips for the design of the first cake top shown here. The icing is light tan with outside border and the outline of flower pot in chocolate. The inside border is of light blue forget-me-nots, a dot of yellow in the center of each. The flowers within the outside border are also forget-me-nots. The tulips are yellow with green leaves and stems. The tulips, flower pot and inside circle of forget-me-nots should be built up thick enough so that some light red jelly can be poured into the spaces back of the flowers, filling the inside circle. The center of the flower pot should also be filled in this way, using dark red jelly. With a liberal use of forget-me-nots, this cake decoration is quite appropriate for Memorial Day.

Decoration Day has been kept wholly in mind as the theme for the decoration of the second top shown. The icing is chocolate. The outside border of dots can be made very effective if put on in red, white and blue, used alternately. The wide wreath is fashioned of green leaves, with ribbon and bow of red, white and blue. For the outline of the shield white or very light tan icing can be used, piping on the dates in same color, to represent the year of the Declaration of Independence, during the Revolution, and the years in which the United Stated entered three other great wars of her history.

are easily removed by warming the nail. When making the flowers, the nail or pin is taken in the left hand, the cornet with icing in the right hand, and the pin is turned while the flower is being formed.

For practice, flowers may be made from any composition that holds its shape, until proficiency is required. A stiff lard compound mixed with flour works good in cool weather. It can be scraped off and used again.

Royal Icing

For good royal icing for piping one pound of XXXX icing sugar to three egg whites of good size, with a drop of lemon juice or cream of tartar, or a drop of acetic acid, may be used. When making the icing, it is best to mix it up rather stiff, leaving out a little of the egg white. When it stands up, add the balance and beat until it stands up to a point and does not lose its shape in any position. The icing should be kept covered with a damp cloth to prevent drying out.

Roses

Commence by piping in the center of the nail a raised dot, using star or plain tube. Let dry a little, then with small leaf tube curve the first petal around this dot, giving a lifting motion to tube when twisting the nail, so the leaf stands up in rounded form. Begin the next so as to overlap the preceding one about one-third. This procedure is followed until about three or four petals have been piped on, always covering the ends with the following petal. Let dry a little, then again with a slightly larger tube put on four more petals, extending them a little outward. The next part of the work is the formations of the outside petals, which may be curled backwards before the icing sets, to give the appearance of a full-bloom rose. In the piping of the half-open roses the center dot is drawn up more full and only a few petals are placed closely around to inclose it, while the outer petals are held more closely together. The outer leaves of the buds may be made with the regular leaf tube, using leaf green colored icing. The roses may be made in white, or very pale pink, pale yellow, and orange yellow.

Sweet Peas and Pansies

These are piped in a flat postion and may be made in colors in wonderful variety. If executed on the cakes the stems are placed in the proper position. Two colors may be used side by side in the coronet to produce the different shades. The pipe must be held at an angle starting from center of nail, taking an outward course returning to starting place for each petal. Pansies, which consist of five petals, are started by placing the first two petals right and left from center. The next two petals are placed over these in different color, but more to the front. The last petal, which may be of the same color as the first two, is placed in the opposite side. Coloring varies as the study of the natural flower will show. Stripes may be put on with a fine brush, and a center piping using a darker color.

Narcissus

These are piped with rose leaf tube same as sweet peas, starting from center, sweeping outwards and returning to the starting point, forming five or six petals in star shape. Finishing the petals so that they underlap each other slightly, which can be done by holding the tube at a slight angle, bringing the finishing edge a little higher than the starting one. By using two colors a fine edge of orange yellow may be produced or the body may be left white. A slightly deeper color of dark yellow sprinkled with a little green colored sugar finishes the center.

Carnations

Flowers with many petals which are placed over each other in diminishing sizes are best made by piping the outer petals singly on a waxed pan and letting them dry, making them of one color and when dry streaking them with a brush. Then make the center spot and pipe four or five petals upward to center and arrange the dried petals around. It will require a little practice and good patience to come gradually to an understanding of the handling of the tubes and just how much pressure is required to obtain the correct shapes.

Flowers from Boiled Sugar

Boil 3 pounds sugar, ½ pound glucose and 1 pint water

to caramel degree—or 315 degrees. Turn boiled sugar on the slightly oiled slab and cut in pieces. Melt some of it in copper pan and color on the slab, using dry paste color. This work must be done near the heater or over small gas stove to keep sugar in pliable condition. To make it bright white a part of the sugar may be pulled. To make petals, take a small quantity from heater, first forming flat shapes, pressing it between thumb and forefinger as thinly as possible and detaching it as soon as it is formed with the scissors. After the different sizes of petals are formed, they are fastened around a center which may be made of sugar or gum paste. To represent roses the petals are set around the center and fastened by heating the bottom of each over the gas stove and adjusting to center in the same manner as when piping the flours from royal icing. Tulips, calla lilies and other flowers may be shaped in the same manner. For leaves and stems a part of the sugar is colored green, or if branches or crown stems are made a little cocoa or chocolate may be mixed with the candy, coating wires with sugar and twisting in the shape of branches or stems, on which to mount the leaves or flowers. To imitate nature the flowers may be touched up and painted, using small soft hair brush. If it is desired to give flowers a crystalline appearance, a strong syrup, of 34 degrees, is diluted with proof spirits; this is applied to the flowers with a soft brush. The spirits evaporate and small crystals are formed, which gives the flowers the appearance of being covered with dew.

A Group of Small Fancy Pastries by Joseph A. Lambeth

Designed and Decorated by Jos. A. Lambeth. (Gold Medal, London). All Freehand Work

Primroses, Narcissus and Violets—Floral Arrangement with Figure in Wreath—Decorated by Joseph A. Lambeth

Cake Tops—Decorated by Joseph A. Lambeth

Cake Top—Decorated by Joseph A. Lambeth

Examples of Freehand Work by Jos. A. Lambeth (Christmas Picture, 62 inches high)

Decorated "Cushion Cake"—Novelty Cake by Joseph A. Lambeth.

Genoese Cake or Standard White Cake cut in shape, covered with prepared almond paste. Frosted in pale yellow. All decorations may be done in butter cream, surmounted with pale pink butter cream roses. Leaves shaded a delicate pale green. Roping from corner to corner, Mocha Cream. Small scrolls in corners, pale chocolate colored butter cream. Roping may be done with half very pale green butter cream, half very pale coffee cream or mocha cream, using large plain tube.

APPENDIX

LEAVENING IN COOKIES—LEMON COOKIES

Aerating Agents and their Action

A treatise on aerating agents and their composition is fully explained in Jago's "Technology of Bread-making," occupying six pages of this valuable book. The Agricultural Department, Washington, also gives a special treatise and explains the apparatus devised and used to determine and measure the strength of baking powders and carbon dioxide developed. Chemical laboratories have special apparatus for such experimental work. Generally speaking, most all of the commercial baking powders are made of equal strength, so that they will disengage about 14 per cent of carbon dioxide, but there are exceptions, some of the special powders having a greater strength. The acids used, or rather the acid salts which react with the bicarbonate of soda (baking soda), consist of cream of tartar, cream of tartar and tartaric acid, mono sodium phosphate, sodium aluminum sulphate, etc., and several blends of these acid salts, to give about 14 per cent of carbon dioxide gas in baking. The ammonium carbonate is also used, singly or in connection with baking soda, and this forms a gaseous ammonia nearly entirely volatile. The ammonium carbonate, used singly or in combination with baking soda, works differently, especially in cookies. Used in soft cakes it leaves a distinct odor and is little used, but in hard cakes like cookies it works best in combination with soda. The combination affects the cookies differently than if either of the two were used singly, except when using soda with molasses or with buttermilk, where the acid of the molasses or the lactic acid of buttermilk reacts similarly to the baking powder combinations. In cookies the soda is less quickly broken up and thus causes a more spreading action, while the ammonia is quickly decomposed and causes thus rather a rising action—puffs up rather than spreads, and the gas odor quickly disappears after baking.

Making Cookie Dough—Action of Ammonia

To mix cookie dough, the creaming given a soft cake is omitted. The eggs, sugar and shortening are simply mixed

and soda is often creamed in. A granulated sugar is used to give a better spreading effect. The ammonia is dissolved in the milk or in part of water used. It is well known that the effect of ammonia is about three times as great as that of the standard baking powder evolving 14 per cent of carbon dioxide, and thus it would require only 1 ounce of ammonia in the place of 3 ounces baking powder. If a little soda, say ¼ ounce, and ¾ ounce of baking powder are used in the place of 1 full ounce of baking powder, a more spreading action is noticed. Thus in using a combination of soda and ammonia, if a more solid cookie is desired all that is required is to use less of the ammonia, for a lighter article, gradually increasing the ammonia without disturbing the proportion of the soda until the desired result is obtained.

As the composition of formulas varies, no definite proportion can be given, depending on the amount of sugar, shortening and strength of flour. But if a cookie is too light, decreasing the ammonia would give the desired result. Excess or abnormal quantities would cause too much porosity—dry out the cookie. The size and thickness of the goods, also baking temperature, exact time of fully baking without overbaking, also affect the result.

Albumen in Baking Powders

In regard to test of the two different baking powders to determine the strength, there are some baking powders in the market that contain small quantities of albumen in powdered form. Others do not contain albumen, the powders containing tartaric acid, or cream of tartar, and foam if mixed with water and apparently develop more gas, this being held by the albumen. The other will show less volume, not rise as high, but may be of the same gas-evolving power. We presume if a small quantity of albumen or egg white is mixed with this powder the results would be equal. The added albumen has no influence on the gas-evolving properties of the baking powder. Some of the baking powders act with different speed. The powders containing tartaric acid, or cream of tartar and tartaric acid, will rise to full volume in very short time, or about 1½ to 2 minutes, while pure cream of tartar, or some phosphate powders, require 3 to 4 minutes, and some very slow-

acting phosphate and aluminum, sodium sulphate, or calcium acid phosphate act considerably slower. This difference in time is due to some of the acid salts acting faster or slower with the baking soda, but does not determine the available leavening power of a baking powder. The only difference in both fast and slow working powders would be to handle fast working powders quickly from bowl to oven, while the slow action powder should be given a little more time to recover before baking. It also appears that if a baking powder would contain large amounts of powdered albumen, not in the small quantities usually contained, it possibly would increase the volume or strength, eggs having a leavening effect in cakes.

Lemon Cookies to Drop Out

No. 1—5 pounds sugar, 2 pounds shortening, 1 pint yolks, 1 quart milk, 1 ounce soda, 1 ounce ammonia, juice and rind of 2 lemons, 6 pounds cake flour.

No. 2—5 pounds sugar, 3 pounds shortening, ½ pint yolks, 2 quarts milk, ½ ounce soda, 2 ounces ammonia, 9 pounds soft flour, juice and rind of 2 lemons, 2 ounces salt.

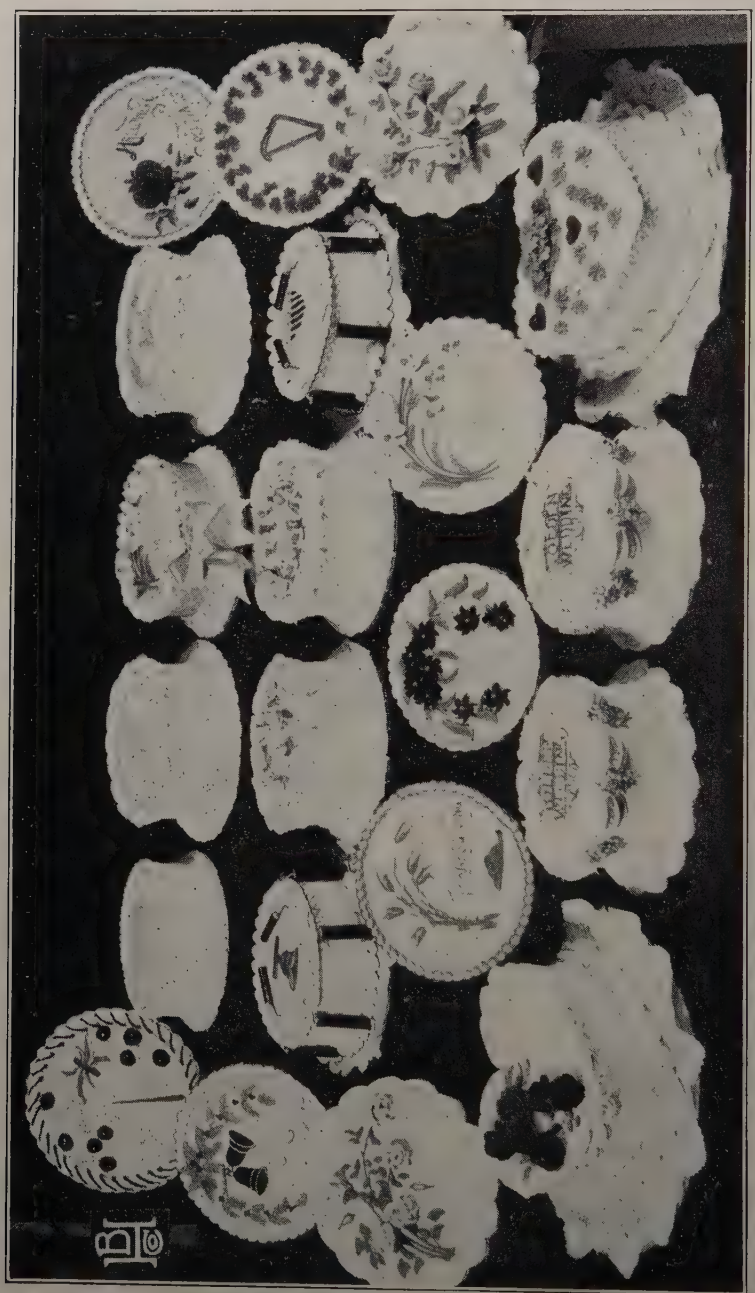
Lemon Cookies, Machine-dropped

No. 3—5 pounds sugar, 7½ pounds corn syrup, 4½ pounds shortening, 2½ ounces salt, 6 quarts milk, 1 quart eggs, 2½ ounces ammonia, 2½ ounces soda, 24 pounds soft flour, 1 ounce lemon oil.

Dissolve ammonia in milk. Sift soda in flour or cream in with the sugar and shortening, add eggs, corn syrup, lastly flour. Drop with 2½-inch die, bake in good oven with little steam. No. I and No. II may be dropped on pans, washed with egg, or dipped on pans in sugar as desired. Vary ammonia as indicated if cookies do not spread as desired.

Cream of Tartar and Acid Phosphate

The difference in the two acids is the price, the higher cost of cream of tartar being chiefly due to the higher market price of the tartaric acid. The aerating value of both is the same. The difference is that phosphate acids have not the same bleaching or whitening effect, nor do they produce the same moisture. In icings and white cake, such as angel food cake, pure cream of tartar is preferable. See pages 15, 16.



Quite a Variety of Cake Tops Used for Birthdays, Holiday Cakes and Other Special Occasions.
(Work done by C. Beal & Son, Terre Haute, Indiana—Students of Joseph A. Lambeth)

MOCHA CAKES

The name Mocha Cake is often a misnomer, as almost any kind of cake filled with or decorated with butter cream is named Mocha. The name of Mocha or Moka is derived from a variety of Arabian coffee which is highly esteemed for its delicious flavor, and for this reason such cakes should have a coffee flavor in some form to comply with the name. The Continental Mocha Torte is made from butter sponge cake or Vienna mixture baked in layers, or baked in one piece and split in three or more layers and filled with coffee flavored butter cream. Some of the sponge cake bases contain almonds or hazelnuts, and some specialties in this line are made with one layer of butter sponge and two or three layers of a firm meringue which contains almonds or filberts. The meringue is well dried in baking and the layers are filled, the sponge cake on bottom covered with apricot or other good fruit jam and the meringue layers with coffee cream or butter cream. The torte is finished with glazing, which consists of coffee flavored and colored fondant, sides masked with browned almonds or croquante, with border and center of coffee flavored butter cream.

Some American pastry shops make a chocolate nut sponge cake or a chocolate cake similar to devil's food cake with ground almonds or nuts added. This cake is split into three layers when cold; then two fillings of coffee flavored butter cream, which often contains some nuts, are used, the cakes are iced with chocolate, nutted on the sides, and the decoration, a good border and center, is made with a light colored coffee flavored butter cream.

Other pleasant combinations which may be made from the same cakes are attained by using chocolate flavored cream for filling, coffee flavored fondant, and decoration of coffee or mocha cream for topping. Other pleasant and delicious combinations are made by filling one layer with pineapple, raspberry or apricot jam, the other with coffee cream, with decoration of butter cream and jelly. Flowers outlined with butter cream or in chocolate or royal icing, on the coffee flavored fondant, and the flowers filled in with jellies, produce a splen-

did show piece for the window, also good to eat. Coffee extract may be made in the bakery as follows:

Coffee Extract

Cook ½ pound of finely ground good coffee with 1 quart water. Let infuse well, then percolate. This will make about

Mocha Cake Top Designs—By Joseph A. Lambeth.

1 pint of strong infusion. Now add ½ pint caramel, bottle and cork up while hot. For the caramel dissolve 1 pound sugar by melting on fire, stirring until the sugar turns a dark black. Now add carefully ½ pint hot water, stir to dissolve, strain

and use as directed. A very strong coffee extract is made by making about 1 pint strong coffee extract as given above, mixing the distilled coffee extract with 4 ounces of instant postum and ½ pint of the caramel coloring. This makes a good extract with good flavor and color. The coffee color should be kept on the light side, or of a shade similar to creamed coffee.

Butter cream is made by creaming 1 pound of butter (or part cocoanut butter), free from salt, with 2 pounds icing sugar, creaming butter light with half of the sugar and gradually adding rest of sugar. The whites of a couple of eggs or a little cream may be added during the cold months. This cream may be made in larger quantities and divided in small parts and flavored with coffee, chocolate or fruit flavor and colored as desired.

Vienna Butter Sponge, Cold Method

1½ pints egg whites, 1¾ pints yolks, 3 pounds standard powdered sugar, 2 pounds cake flour, 8 ounces cornstarch, grated rind and juice of 2 lemons. Beat whites stiff, gradually beat in 8 ounces sugar, stir in the yolks lightly, add rest of sugar, fold in the flour and starch sifted, and when half mixed add the melted but not hot butter.

Vienna Cake, Warm Mixture

Beat together 2 pounds powdered sugar, 2½ pints whole eggs, ½ pint yolks, setting kettle in hot water until warmed to 120 degrees. Then set in cake machine and let beat up until it thickens, add 2 lemons, rind and juice, remove beater, run bowl knife around sides and fold in, well sifted together, 1½ pounds cake flour, 8 ounces cornstarch. When nearly mixed in add 8 ounces melted butter.

In all warm sponge mixtures, when beating up sugar and eggs together, the mixture should be so that when sufficiently beaten a ring may be formed with a little of the thick batter and the ring or drops of the batter should retain their shape for from 15 to 20 seconds. This is the point when the flour should be lightly drawn in and last the melted butter added, mixing lightly but fully so no lumps form, and the mixture should be gotten into the oven as quickly as possible. The pans

are greased and spread evenly without destroying the lightness of mixture. Bake in about 330° to 340°—moderate oven.

Plain Yellow or White Layer Cake

5 pounds standard powdered sugar, 2½ pounds shortening, part butter, ½ ounce salt, 2½ pints mixed eggs, 2½ pints milk, 5 pounds cake flour, 1 ounce baking powder, flavor of mace, lemon or vanilla. Mix by creaming half of sugar light with shortening, then add a few eggs at a time, alternating with sugar, and continue until all of the sugar is beaten in. Add about ½ pound of the flour, mix and add milk and flavor, then rest of flour sifted with baking powder and mix smooth.

Almond Meringue

2 pounds standard powdered sugar, 1 pint egg whites, 12 to 16 ounces dried, blanched and finely ground almonds, 3 ounces cornstarch. Beat egg whites stiff, sift sugar and almonds together. Lightly mix this with the beaten eggs. Dress with bag and plain tube in paperlined layer tins in circular bottoms and bake crisp in cool oven.

Macaroon Meringue

For macaroon meringue the almonds may be replaced by using dried roasted almonds, or half macaroons, half almonds. For croquante meringue sifted croquante dust may be used and melted chocolate or cocoa powder added, flavoring the mix with vanilla.

Mocha Torte, Vienna and Meringue Layers

For Mocha Torte take one Vienna layer for bottom, cover with raspberry jam, set three of the nut meringue bottoms filled with coffee butter cream on top. Ice and mask sides with browned chopped almonds or filberts and decorate with butter cream similar to cake tops illustrated. Plain meringue may be used in place of the almond or nut bottoms, or three Vienna layers may be filled with coffee butter cream and tops finished as shown. Very large cakes may be made round or square and in this case the decoration should be arranged in sections for cutting in slices.

Princess Mocha Torte

Take two Vienna bottoms, fill with coffee cream, cover top with strawberry jam, roll out a top from firm almond or marzipan paste and cover with strawberry jam. Glaze with pink strawberry flavored fondant and decorate with flowers in center, fill in with jelly, and make border of coffee butter cream.

Apricot Jelly

For jelly take for each pound of apricot pulp rubbed through a sieve 1 pound sugar, 2 ounces glucose, boil to a syrup so it covers the spoon. When it reaches the jelly point divide it into three parts in separate dishes, color one part a bright red, another part with green leaf color, leaving the other part plain. Orange, violet and other suitable colors may be produced. Fill a little of this jelly into stiff waxed paper cornets, cut off the points and fill in the outlined flowers and leaves with the colored jelly, or line out the scroll work with bright jelly.

The special designs shown are easily executed with star tube and plain tube, using butter cream.

BUTTER CREAM FILLING (FOR SUMMER USE)

A good summer filling is made from a combination of cocoanut butter and dry milk as follows: Take 4½ pounds icing sugar, 1 pound dry milk, 2½ pounds cocoanut butter, a pinch of salt. Cream the cocoanut butter light, sift milk and sugar and add it in small portions to the creamed butter until nice and light. Flavor and color as desired. For decorating add ½ pint egg whites in small portions, or use a couple of handfuls of marshmallow. Use chocolate or cocoa, add nuts or almond paste in dilution or use ground French cherries, candied pineapple or seeded raisins to produce a fruit filling.

These fillings make a good and delicious variety, especially if a little good butter is used with the cocoanut butter, which is neutral in flavor but has better keeping qualities than butter —does not turn rancid. In conclusion we should say that there are many other ways to use dry milk, a product which is economical, easy to store and handle in the bakery.

CHOCOLATE CAKE TOPPINGS

Chocolate coverings vary. Some of them are made in the form of thin shavings, these being usually made of a good sweet Swiss milk chocolate which can be bought in large blocks the same as the other couverture but does not contain sugar. The other covering made of chocolate is known by the name of truffles. The truffles are made in different sizes and the ordinary covering chocolate can be made in various grades, using more or less sugar.

Ready made confections similar to nonpareils are used, but made in shape of rice kernels. These come in various flavors and colors, chocolate, lemon, strawberry, pistachio, etc., and are known by the name of corrallettes in some localities, also in the long narrow shape as chocolate vermicelli or decorettes.

The bakery-made article is made usually from couverture such as is used for covering chocolate creams. The best are made from Swiss milk chocolate which can be bought in blocks from bakers' supply houses. Take sufficient of the chocolate and melt slowly. When well dissolved add gradually a few drops of water, stirring all the time. This has the effect of thickening the chocolate. When it becomes solid enough, take off and let cool a little. Then form in small nut-like balls. Turn a sieve upside down on a cold slab, or cold pan covered with wax paper. To make the long grains, press through sieve and let the shreds hang down until the chocolate is cooled and sets. Then remove, or the shreds may be dropped in bunches by moving the sieve from place to place, separating the shreds gently and letting them set and harden. By using several sieves of different mesh, fine and coarse vermicelli or truffles can be produced. Small balls of butter cream well hardened in the refrigerator, then rolled in this chocolate, are known by the name of truffles. These balls are used to decorate small and large cakes. The vermicelli is used for masking or covering the sides of small cakes, also for toppings.

Curled Chocolate—Chocolate Shavings

The shavings are made from the same chocolate when melted before adding water. Spread some of the melted chocolate evenly, about the thickness of a knife blade, on the slab

or on clean cold pan. The chocolate will set quickly and must be scraped off with bowl knife or scraper before it sets fully—while it is still soft and pliable. By scraping off three- to four-inch-wide strips the pieces will curl like shavings or small rolls. Let them dry and cool fully and keep in covered containers in cool place. The large shavings are generally used for toppings, the smaller pieces for masking the sides of cakes. The sides of the cakes may first be covered with a soft icing, jam or jelly and dipped or rolled in the chocolate.

Chocolate Cake or Gateau with Truffles

Chocolate cake for layers, vanilla cream filling, chocolate fondant for covering: Cake may be decorated with a light colored piping chocolate, divided in sections, each section having one large truffle. Chocolate butter cream may also be used for decorating.

Plaque, White Bass—Decorated by Joseph A. Lambeth.

St. Valentine Cakes—Decorated by Joseph A. Lambeth.
Also Suitable for Anniversary Cakes.

GOOD MACAROONS—ALMOND PASTE GOODS

Take 2½ pounds granulated sugar, 2½ pounds standard powdered sugar, and mix together in bowl, adding gradually 1 pint of egg whites. Take 5 pounds of finely sliced almond paste and soften to a smooth paste free from lumps, and work this together with the sugar. Another way is to put the finely broken almond paste in machine, start on slow speed, and gradually add the egg whites by degrees until a paste forms which does not run flat but is soft enough to be dropped out. When dropping out the size of a quarter of a dollar a small point should be in the center and the mass should not run. By using a wet cloth this point is easily removed and it helps to avoid any dry crust forming.

Baking of Macaroons

The macaroons are best baked as soon as dropped out. A draft or standing will cause a crust to form and prevents even cracking in baking. Another cause of uneven tops may be found if the dressing bag is not of close enough mesh to hold in syrup formed from egg whites and sugar. This may also be caused by filling the bag too full instead of only good half—filling too full and using too small a tube requiring too much pressure in dropping out; this causes the syrup to ooze through the bag on sides, run down and cover the macaroon, and makes the mixture too dry to spread and crack nicely as it should do in the baking.

To Get a Nice Even Crack in Baking

There are several causes for the forming of this smooth top. If the macaroons are dressed on paper and cannot be baked at once, the egg white and sugar dries and forms a crust, especially if there is a draft or the cakes stand in a fairly warm place. This drying can be prevented if the macaroons, just before baking, are moistened on top with a wet cloth, stretching it flat between both hands and tipping the macaroons evenly without excessive wetting. This is often done when the macaroons are dressed on the paper, using a bag and ⅝-inch plain tube. When dropping the macaroons a point is slightly raised in the center if the mixing is correct. Using the damp cloth helps to remove this point.

ALMOND SUGAR CAKES
ALMOND WAFER
WAFER CORNUCOPIA
ALMOND SLICE
ALMOND DOMINO
ALMOND FINGER
ALMOND SHAVING
CORAL MACAROON
GOLDEN MACAROON
FANCY MACAROON
FANCY MACAROON
FANCY MACAROON
FANCY MACAROON
FANCY MACAROON
FANCY MACAROON

The macaroons should be baked on double paper, or better on double pans, leaving door and damper open until macaroons have spread and cracked. Then the door and damper should be closed and the macaroons baked to a fawn or light brown color. A temperature of 280 to 300 degrees is about right for macaroons, but oven should not have too strong a bottom, therefore double pans or paper are recommended. The macaroons are best removed from paper when cold by turning them over; wet paper on bottom with a brush, let soak a minute, then turn over and remove the macaroons.

Fancy Shaped Macaroons

Mix 1½ pounds almond paste, 10 to 12 egg whites, 1 pound 10 ounces sugar, 2 ounces flour, into a paste in kettle. Add the grated rind of one orange or lemon and a pinch of ground cinnamon for flavor. Work this well together and place kettle on slow fire and stir until lukewarm. This softens the mixture and facilitates dressing on paper. Fancy macaroons are made in various shapes and a large star tube with fairly wide groove is best used.

In the making of fancy macaroons, these are best dressed on the paper the evening before and let stand over night in order to retain their shape. While soft they may be decorated with angelica, candied cherries, split blanched almonds, etc. These macaroons are baked in a fairly brisk oven, so they color nicely without overbaking, and when baked and while warm are washed with a gum syrup to obtain a fine lasting gloss.

The two given formulas may be made the base of quite a variety of other fancy almond paste goods and macaroons, adding chocolate to plain macaroons for chocolate macaroons. The plain macaroon mixture may be used for the following fancy macaroons.

Kiss Macaroons

Take plain macaroons baked, spread bottom with good jam, and with a stiff hot or cold meringue (1 pint egg whites, 3 to 3½ pounds sugar), form a steeple or cone over jam and let stand to dry dusted with powdered or granulated sugar. Then set on double pan heavily papered and let bake for about 10

minutes. This shape may be varied making a ring from the meringue and placing a cherry in center; or fill cavity with jam.

Jelly Macaroons

Bake fairly large size plain macaroons which may be turned over in granulated sugar before baking or left plain. When baked and while warm take a pencil and make dent in center, and fill dent with jam or jelly. Cover jelly with a little soft icing in various colors.

Macaroon Souffle—Case Macaroons

Make a soft plain macaroon mixture, flavor with a pinch of cinnamon and cardamom. Fill the fancy paper case, sprinkle top with finely chopped almonds or pistachios, or with granulated sugar. Place half a candied cherry in center, set cups on thickly papered pans, and bake to nice color.

Chocolate Macaroons

Add 2 ounces of melted chocolate to 2 pounds soft plain macaroon mixture, add a pinch of cinnamon. Make softer than for plain macaroons. Dress on paper, sprinkle with nonpareil sugar or coarse granulated sugar, bake in moderate oven. Make a slight impression in center while warm, fill with varicolored icing, and place a tiny point of other icing in contrasting color in center of icing.

Coral Macaroons (See Illustration)

Use plain macaroon mixture, using bag and lady finger tube. First drop the center, then surround center with six smaller drops so they run together when baking. When cool decorate the top of each drop with coral colored icing, which is made by adding yellow and pink to white icing and mixing together.

Golden Macaroons

Mix 1 pound almond paste, 20 yolks, 1¼ pounds sugar, 4 ounces orange peel, 1 orange grated, 1½ ounces flour. Chop peel very fine, warm the mixture on fire and dress on paper, dust with powdered sugar. When baked make a dot in center and fill with orange fondant icing.

Fancy Macaroons

Dress up in various shapes as illustrated, making crescents, S shapes, pyramids, set four dots together, decorate with four halves of split blanched almonds, half a cherry in center, and four diamond shapes of angelica or green citron between almonds as illustrated. For acorns, dress the smooth part first, then the heavy side with star tube, and sprinkle it with chopped almonds; then a stem of angelica is set, which may be finished after baking with a green leaf of royal icing.

Many other varieties may be made by laying the plain or fancy macaroons in chopped almonds before baking. Or to use the plain macaroon mixture, dress in scrolls and other fancy shapes on paper, and after baking decorate with royal or fondant icing.

Almond Sugar Cakes (Illustrated)

Take ½ pound almond paste, 1 pound sugar, 1¾ pounds butter, 12 yolks, large pinch of ammonia, little cinnamon, grated rind of 2 lemons, 3 pounds cake flour. Mix like cookies and let cool. Then roll out ⅛ inch thick. Coat the whole sheet with royal icing and cut in any shape desired, dipping the cutter in water so the icing will stick. The cakes may be trimmed with cherries and angelica before baking or decorated with vari-colored icing after baking. The mixture may be colored by adding chocolate, cut in bars, and covered with chopped or flaked almonds.

Almond Wafers—Cornucopia (Illustrated)

Mix ½ pound almond paste, 6 egg whites, ¾ pound sugar, 4 ounces flour, ¾ cup cream, a pinch of salt, a pinch of cinnamon into a smooth paste. Cut a cardboard pattern having an open center three inches in diameter, and fill center of pattern on lightly greased pan. Spread evenly with bowl knife. Bake in fairly hot oven, one pan after the other. When first pan starts to brown draw to front and roll the wafers on sticks about ½ inch thick, 5 to 6 inches long; or form cornucopias over a cone-shaped stick measuring about 1¾ inches on large end. The wafers may be filled with a hot meringue or with marshmallow, or when to be served immediately with sweet-

ened whipped cream or with ice cream, similar to the way ice cream cones are filled.

Almond Shavings (Illustrated)

Use wafer mixture, making fairly thin so it runs readily, using whole eggs in place of egg whites, and dress on lightly greased pans in long narrow fingers about 7 inches long, so that they are about ½ inch wide when baked. These are baked like the wafers, drawing pan to front of oven and when nicely colored rolling them on 1½-inch-thick sticks; or use cream roll tins. They must be handled quickly.

Almond Slices (Illustrated)

Bake partly strips of short paste with border about 18 inches long, or as long as the pan and 3 inches wide, pinching up the edges to form a high border. Prepare the following:

Filling for Almond Slices

Mix together ½ pound almond paste, 12 ounces sugar, 6 egg whites, add a pinch of cinnamon. Set kettle on fire, stir mixture and let come to just a boil, not more. Take off. Spread a thin layer of good jam in center of half-baked strip and cover with the hot filling. Bake on double pans in fairly good oven. Cut in bars when done. This mixture may be varied by using half almond paste, half walnuts or cocoanut ground fine, or adding chocolate, increasing weight of sugar to amount of almonds or nuts added and using 3 more egg whites.

Almond Fingers (Illustrated)

Cut fairly firm cakes in small bars 2½ to 3 inches long, ½ inch thick. Make a soft paste from 4 ounces almond paste softened with 6 yolks, adding 8 ounces sugar. Cover fingers with this paste and roll in finely cut blanched almonds or crushed raw almonds or in short cocoanut, and bake to a nice color. The fingers may be filled before rolling in paste.

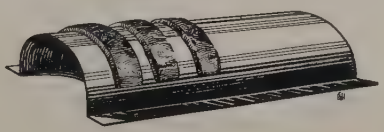
Almond Dominoes

Fill strips of layer cake with a layer of jam, cover this with almond or macaroon paste, put other strip on top and ice with

fondant. Cut in one-inch-wide strips and pipe dominoes with chocolate icing. These are only a few suggestions as to how to use almond paste in a variety of ways, and almond paste goods are always good sellers. (Illustrations are taken from Henry Heide's Coral Jubilee Edition.)

Crescent Wafers—Almond Wafers

Cut fine 12 ounces of almond paste and rub smooth with 14 ounces sugar and from 5 to 6 egg whites to make a soft spreading mass. Spread this mixture over the wafer paper



about 3/16 inch thick, sprinkle thickly with blanched and shredded almonds. Cut in ¾-inch by 3-inch strips and lay the strips over half-round bent tin forms, and bake in moderate oven to a nice color.

SMALL FANCY CAKES

There are so many fancy small cakes and biscuits made from firm poundcake or Genoa mixings, of short paste, biscuit or sponge cake mixes, from almond paste, meringue and other pastes, and the variety is so very large, that it would take a book of many pages for a comprehensive description of them. The varieties going by the name of French Pastries, and other tea fancies, are made in many ways, and it requires skill to produce them.

Cakes from Butter Sponge Mixtures

Firm sheets of one to one and a half inches thickness are trimmed evenly, top and bottom. A layer of firm preserve, apricot or currant jam, etc., is spread over the whole sheet. The jam is covered with a thin layer of marzipan paste. The sheet is then cut into one to one and a half inch strips, and the strips in turn are cut into fingers, squares, triangles and diamonds, crescents, ovals and round shapes, with special cutters. The pieces are brushed over with hot apricot syrup, and when this is set the goods are dipped in icings of various

colors; or the cakes are set on wires and the icing, usually fondant, is poured over them. Before the icing sets decorate cakes with nuts, candied cherries and angelica. For other ornamentation let cakes drain and dry and pipe on the decorations. Remove the dry cakes from the wires with a knife dipped in hot water and set on waxed paper or in paper cases. Thin sheets of cakes are often put together with various jams or nut fillings. The thick sheets are split and put together and finished as given above.

Confectioner's Short Paste—Small Cakes Made From It

3 pounds soft flour, 2 pounds butter, 1 pound powdered sugar, 4 eggs, are mixed into a paste, set to cool overnight, and made up in several ways. Roll out in ¼-inch thick sheets and cut small figures in pairs, such as stars, hearts, crescents, squares, rounds and ovals. Bake these in moderate oven and sandwich together with jams or rich flavored fondant creams. Glaze or dip in fondant variously colored and flavored, decorate and finish as fancy directs.

Biscuit or Othello Mixtures

No. 1—1 pound powdered sugar, 1 pint yolks, 1 quart egg whites, 20 ounces cake flour, 3 ounces cornstarch, flavor of vanilla or grated rind of lemon.

Biscuit or Ladyfinger Mixtures

No. 2—14 eggs, separated, 10 ounces flour, ½ pound powdered sugar, vanilla.

No. 3—14 to 16 eggs, 1 pound powdered sugar, 1 pound cake flour, flavor vanilla or lemon.

Stir yolks with three-fourths of the sugar, beat the whites stiff and gradually beat in the remaining powdered sugar. Bring yolks and beaten whites together lightly, then draw in the sifted flour. For large drops of Othellos, drop mixture No. 1 out in 2-inch drops, which will spread in baking to 2½ inches. The Othellos are usually filled with a rich cream or whipped cream, two halves being set together with a little of the bottom side scooped out to leave room for the filling. Then they are set on wires and fully covered with boiled chocolate icing, and quickly dried to hold the gloss.

Othellos are also iced white, with pink cheeks. These are known as Desdemonas.

From the other formulas similar drops can be baked. The mixture is also dressed with bag and plain tube, laid out in bean or kidney shapes, ovals, hearts or scrolls. The cakes are sandwiched in pairs same as other cakes, masked with hot apricot jelly, then dipped or covered with fondant. If making these cakes up in large pieces, to sell at 10 to 15 cents each, the sides of the dipped cakes can be finished with blanched browned almonds, cocoanut or truffles, and top decorated with butter cream in various flavors and colors.

Small Fancy Cakes from Short Paste and Almond Paste

Use short paste given and cut thin small rounds, plain or scalloped, rings, star shapes, hearts or fingers. Prepare a fancy macaroon paste from 1½ pounds almond paste, 1 pound 10 ounces sugar, 2 ounces flour, 10 to 12 egg whites, the grated rind of one lemon, a pinch cinnamon. Work mixture smooth over a slow fire until lukewarm. This facilitates dressing up with a large grooved star tube. Dress this paste on the shapes with the almond paste, let stand to dry, then bake. The cakes may be decorated with colored icing, or with sliced split almonds, cherries and angelica, as fancy directs.

Decorated Fancy Cakes (Illustrated, from Henry Heide's Jubilee Edition)

No. 1—Cut cakes with 1½-inch heart-shaped cutter, from butter sponge, dip in pink colored fondant icing, and decorate with royal icing as fancy directs.

No. 2—Cut rounds from 1½-inch-thick sheets covered with marzipan, or cut out disks of the same diameter, ice with fondant, put a modeled fruit—apple, pear or peach—in center shaped from marzipan and colored in natural tints.

No. 3—Cut sheet filled with nut or almond paste filling in 1½-inch squares, ice chocolate, pink or lemon, decorate with glaced filberts, halves of perfect walnuts or pecan nuts.

No. 4—Cut cakes in shape illustrated, frost with chocolate, orange or raspberry flavored icing and decorate with royal icing in contrasting color.

No. 5—Cut bottom from short paste and bake. Cover with fruit jam. With same cutter cut out a sheet of butter sponge cake, set together, ice with pink fondant, finish with royal icing and candied cherry in center.

(Courtesy of Henry Heide, Incorporated)

Bouchees Des Dames

Use Othello mixture, bake drops as directed, fill with jelly or cream filling, ice in various colors and decorate further as fancy directs.

Diamond Dainties

Fill two sheets with jelly or other good fillings. Cut in diamond shapes, or ice and cut in diamonds, while the icing is soft, just before it sets fully. Use various colors, and decorate center with candied cherry and leaves of angelica.

Railroad Cake

Take short paste, roll out $\frac{1}{8}$ inch thick, cut in 2-inch-wide strips as long as the baking pan, bake lightly, then take the fancy macaroon mixture given, run a thick border on each side with large star tube. Let dry and bake on double pans. When baked, spread some good jam along center between the "rails," cover this with water icing. When cold cut in bars.

Large Plaque, Marzipan Roses—Freehand Work by Joseph A. Lambeth. (The roses were larger than the hand).

IDEAS FOR SMALL CAKES

Delicious small cakes and cookies of various kinds, put up in boxes in fancy assortments such as many of the pastry shops sell, are fine specialties for the holidays.

Small rich cookies of various kinds, made of macaroon paste or short paste, are very popular. These are put up in combination boxes similar to candies and sold by the pound. Small fancy macaroons are decorated; chocolate and plain macaroons made in small drops or in finger shape, covered with a mixture of finely chopped almonds or filberts, sugar and cinnamon; little short paste cookies cut in small stars, crescents or small fingers, washed with egg and decorated in center with pieces of cherries, pecan halves, pineapple squares, etc., or washed and sprinkled with nuts. Other short paste mixtures, made softer, are dressed on pans in small rings or scrolls. Fine wafers are made very small and left plain. Small dipped cakes are also used to fill these candy boxes, producing a delicious variety of small cake fancies which sell at seventy-five cents to a dollar per pound put up in fancy boxes. The same cookies are also sold as ordered for tea cakes and for other functions.

Fancy Butter Cookies (Continental)

1½ pounds powdered sugar, 2 pounds butter, 3 pounds flour, 8 eggs, grated rind and juice of 2 lemons, as much ammonia as will lie on a dime. Mix like cakes and let rest in refrigerator to harden. Then roll out and cut with different shaped small cutters, also in small strips and squares. Wash and sprinkle with almonds, fruits or nuts as suggested, and bake in moderate oven.

Some of the small cakes may also be baked in pairs, put together and dipped in icing and decorated, or covered with a light icing by mixing 1 pound icing sugar, juice of 1 lemon, with about 3 egg whites very light. The icing should not run. It may be colored as desired, top sprinkled with corallettes or nonpareil sugar, and the cakes dried quickly in oven door.

For a mix for fancy rings and wafers as above take 1 pound sugar, 1 pound butter, ½ pint yolks, ½ pint whole eggs and 1½ pounds cake flour, lemon or vanilla flavor. Dress with bag and star tube on pans in various shapes and decorate center with cherry or pineapple.

LENTEN GOODS—EASTER SPECIALTIES

As there are but few definite types of cake, the cakes already given may also be used for the foundation of Easter Cakes or others suitable for various occasions. The decorations should naturally be in keeping with the Easter idea in some form. The cross, Easter eggs, chickens, etc., may be used in decorative effects on plain cakes, while the better class of cakes may be designed individually as required. Simnel cake, shortbreads, rich fruit breads, stollen, cheese cake and varieties of special buns, Hot Cross buns, and others are all popular during Lent and Easter. The early berries and fruits appearing in the market from Florida and California offer other opportunities for dainty seasonable pastries which are especially good and cannot fail to prove ready sellers.

It is best to start in making these Easter specialties without waiting for the Easter week, because bakers who do so have found a good sale for them during the whole of Lent—for Hot Cross buns and many other specialties.

Easter Simnel Cakes

No. 1—3 pounds sugar, 3 pounds butter and vegetable shortening, 4½ pounds eggs, 3¾ pounds cake flour, 4½ pounds sultanas, 12 ounces currants, 10 ounces ground almonds, 6 ounces citron, 6 ounces orange peel finely cut, grated rind of 2 lemons, 1 orange.

No. 2—2½ pounds powdered sugar, 2 pounds shortening, 2½ pounds eggs, 3¼ pounds cake flour, ½ ounce baking powder, 2 pounds sultanas, 1 pound currants, ½ pound almonds (ground), grated rind of 1 lemon, ¼ ounce allspice, ½ ounce ground nutmeg.

Almond Paste for Center: 1¼ pounds ground almonds, 1½ pounds powdered sugar, 3 ounces cake crumbs, juice and rind of ½ orange, or flavor of orange flower water. Egg whites to mix a moderately firm paste.

Almond Paste for Covering: Use the same ingredients, replacing the egg whites by yolks, to mix into a slightly softer paste as for the center.

Use the regular butter, sugar and egg creaming method for mixing usual for fruit cake, having the almond paste ready. To place the cakes in the paper-lined forms, scale off for

2-pound size cake. Weigh off 10 ounces of the cake batter and spread level in bottom, then weigh 6 ounces of white almond paste, mould, round and roll out near diameter of form and place on top of cake batter, pressing it down slightly so the cake batter rises about the sides, then scale the other 10 ounces of cake batter on top, spreading it level. Bake in temperature of about 300 degrees.

The cake may be finished right after baking or finished the next day. One method is to spread the top with apricot glazing, then use the yellow almond paste of a consistency so it can be forced through bag and large star tube and run a double border close to edge of cake. Let set so border dries for one hour, then set cakes on double pan in hot oven so top is colored a golden brown. Another way is to lay the paste in rope fashion on top of cake to form a border tapering down at the inner edge, then use a fork and roughen border; then return to oven to color to a rich brown. The center, which is left open, is usually iced in fondant, the center decorations to consist of moulded marzipan fruit; or French fruit glazes are used for best cakes for decoration.

Other Suggestions for Decorated Easter Cakes

Take two layers of Vienna butter sponge or medium pound cake, set together with currant and apricot jam mixed with a few broken cherries and sliced browned almonds or filberts. Ice with cream fondant, flavored with coffee, vanilla or orange. The border may be butter cream icing, with coffee, chocolate or fruit flavor, sides nutted or masked with croquante.

The top decoration, as suggested above, may consist of a cross with a spray of flowers and Easter for inscription, or a large half chocolate egg set in center with a chick or rabbit modeled and set in. Or small eggs may be used inside of border, as fancy suggests.

Easter Egg decorations such as these shown here by courtesy of Joseph A. Lambeth may be used effectively for centers, with Easter to be piped in royal icing. The center decoration for large and small cakes may also be executed to form a nest, using butter cream and with large and small star tube putting it on in imitation of a "nest"; small candy eggs and little chicks may be used for finishing this cake.

These ideas may also be followed for the small but less elaborate cake. The cross decorations are most quickly produced on lower priced cakes, using colored sugar, chocolate decorettes, etc., for forming the cross. In localities where Eastern and Polish nations predominate these cross decorations are very popular and ready sellers.

Easter Rabbits and Lambs—Form Mixtures

The forms for these goods may be bought from bakers' supply firms. To use, grease moulds well and remove cakes from forms while warm. Make mix as follows: Put 25 eggs and 2 pounds powdered sugar in kettle and stir until lukewarm, put warm kettle in cake machine and let beat up stiff. Then add 2¼ pounds dry cake flour sifted with ½ ounce baking powder, mix lightly, fill forms and bake in moderate oven. To finish these cakes the lambs may be dipped in thin white icing and sprinkled with short cocoanut; the rabbits may be dusted after icing with browned crushed almonds or cocoanut, or dipped in icings and decorated.

Cookie Mixtures for Rabbits and Other Shapes

Shortbreads are most suitable for such purposes, and there are several other mixtures which may be used.

Shortbread—"Murbteig"

No. 1—3 pounds soft flour, 2 pounds butter, 1 pound sugar, 4 eggs.

No. 2—2½ pounds flour, 1¼ pounds sugar, 12 ounces butter, 8 eggs, as much ammonia as will lie on a dime, a little milk to mix, grated rind of 1 lemon.

Dark Mixture

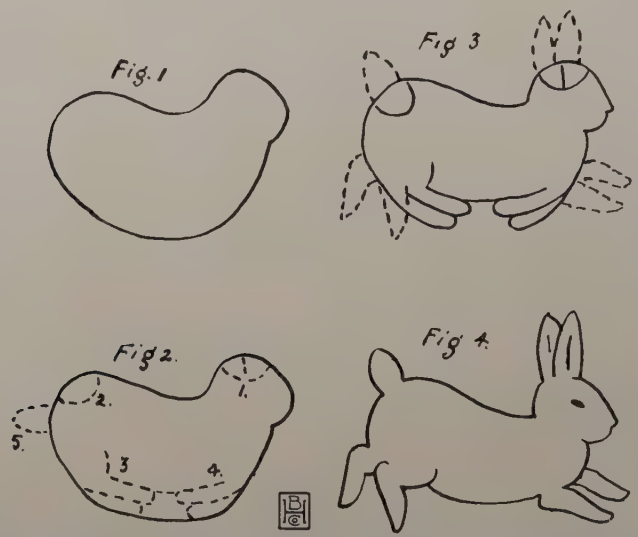
1¼ pounds sugar, ½ pound butter, 10 eggs, 1 ounce ammonia dissolved in milk, 1½ pounds cake crumbs sifted, 2½ pounds flour, ½ ounce cinnamon, ¼ ounce cloves, milk to mix into workable cookie dough. Chocolate may be added to this mixture and vanilla flavor used in place of spices.

All of these mixtures may be cut in various shapes. For card parties heart, spade, club and diamond shapes may be cut out thin, and when baked two of the shapes put together in pairs with jam or other fillings, dipped in suitably colored

and flavored icings and the shape outlined in contrasting colors. The single cookie may be washed with egg wash, a piece of cherry, walnut, almond, citron or angelica cut in diamonds placed in center for decoration. Quite a large variety of tea cookies can be made from these mixtures.

Easter Rabbits—Made from Dough

The usual method is to use a firm, cold sweet dough which can be formed in shape. The dough should be fairly firm and



Easter Rabbit—Shape of Dough and Method of Cutting. Cut with knife; No. 1 for ears, split and shape; No. 2 for tail; Nos. 3 and 4 for hind and front legs and shape; No. 5, egg.

cold so it shapes well. First the dough is shaped like the first figure, slightly flattened, then pieces are cut partly off the flattened dough as shown, leaving it fastened, however, to the main part. Shape by rolling with hand into leg shapes, cut a pointed slice off near the head as shown and cut in two, slanting to a point, shaping it on the pan in ears. Set a raisin in for the eye. Usually an egg is set in half way and baked with the rabbit. Set on pan, let proof up, egg wash and bake.

Easter Biscuits and Shortbreads (Cookies)

Cream together 6 eggs, 1 pound powdered sugar, ¼ ounce soda, flavor with mace and lemon. Rub 2 pounds butter into 4

pounds soft flour, add 12 ounces small raisins and 4 ounces finely cut citron. Mix with eggs and a little milk to a firm cookie dough, set in refrigerator to harden. Then roll out ⅛ inch thick and cut with a plain or crimped cutter in 2½-inch to 3-inch cookies. Wash or leave plain; bake in fairly hot oven.

Decorated Easter Shortbread (See also pages 86 and 151)

Continental Easter Biscuits

Make an almond short paste as for Easter biscuits, as follows: Take 2½ pounds soft flour, 1½ pounds butter, 8 ounces sugar, 8 ounces crushed walnuts or almonds, ¼ ounce cinnamon, grated rind of 1 lemon. Mix with about ½ pint yolks into a smooth rolling paste. Let rest in refrigerator to set, then cut out ⅛ inch thick with egg-shaped cutter. Bake well in moderate oven. Put together in pairs with butter cream, chocolate or other flavors, pipe and smoothen top in egg shape with butter cream, rose or cherry flavored. Set in the ice box to harden, then dip in appropriately colored and flavored fondant. Those put together with chocolate are dipped in chocolate, those with cherry or rose cream in pink; lemon and orange may be used in a similar way, and the small cakes finished with Easter mottoes or as fancy suggests.

Scotch Shortbread

No. 1—2 pounds butter (or half butter, half butterine), rubbed in 4 pounds soft winter wheat flour; add 1 pound powdered sugar.

Almond Shortbread

No. 2—3 pounds soft flour, 8 ounces cornstarch, 1 pound ground almonds, 8 ounces powdered sugar, 2 pounds butter, 6 to 8 yolks, flavor of vanilla. Cream butter and sugar, rubbing this into the flour and starch, adding eggs and flavor. Rub smooth and let stiffen in refrigerator.

These two mixtures may be made up by hand or by pressing them out in blocks, and the larger cakes may be decorated with Easter emblems and mottoes, etc.

Puff Paste Tarts

Puff paste tarts dipped in soft icing and covered with shredded cocoanut provide another form of Easter goods which sell readily and are attractive.

Hot Cross Buns—Bun Spice

These buns are best made from any good coffeecake dough with the addition of currants, small raisins, finely cut citron and orange peel, mace and grated rind of lemon. In former years cinnamon, allspice and cloves were added in ground form, but because the spices darken the buns so that the crumb is

rather poor looking the ground spices are best replaced by a spice oil made by diluting 5 ounces lemon oil, 2 ounces oil of cinnamon, 1 ounce of oil of cloves, in 1 quart white cottonseed oil. A dry spice combination used by some bakers consists of 4 ounces mace, 1 ounce allspice and cloves mixed with 1 pound of powdered sugar and a few drops of oil of lemon, or with the grated rind of lemon.

The Hot Cross Buns are scaled from 16 to 20 ounces per dozen, and one gallon of dough is figured to produce about 32 dozen buns of the average weight.

Formulas

No. 1—1 gallon water, 8 ounces yeast, 1 to 1¼ pounds sugar, 1 to 1¼ pounds shortening, 2 ounces salt, 5 to 10 eggs, 8 ounces powdered milk (or 1 pound sweetened condensed milk), 3 to 3½ pounds small Thompson raisins, ½ pound finely cut citron, 1 ounce mixed spices, 12 pounds bread flour, 3 to 4 pounds cake flour.

No. 2—1 gallon milk, 2 quarts water, 10 ounces yeast, 2½ pounds sugar, 2½ pounds butter and vegetable fat, 1 pint eggs (or half yolks), 3 ounces salt, 2 pounds sultanas, 2 pounds currants, 8 ounces fine cut citron and orange peel, 1 ounce mace, grated rind of 3 lemons, 16 pounds bread flour, 8 pounds cake flour.

For straight dough set at 80 degrees. Dissolve yeast separately in a little lukewarm water. Cream sugar and butter light, add eggs and spices, dilute with warm water or milk, then add part of flour. Mix and add the yeast, then balance of flour, and when nearly finished mixing add the fruit. Let dough come up twice and work up. Scale off in large pieces for divider, then mould the buns up round, pan and give half proof. Then stamp with the cross (using wood or tin stamp), let proof in moist proofer, egg wash and bake in good heat. The baked buns may be iced or washed with syrup or finished in many other ways.

A Variety of Bun Toppings

During the Lenten season, to offer variety, different toppings may be used, and from the regular bun doughs a change may be offered every day besides the Hot Cross Buns, using

the various toppings given in previous articles for coffeecake, as follows:

Almond, Peanut, Streusel, Sugar Top Buns

For almond or peanut buns leave out the fruit, add about ½ pound browned and chopped almonds or peanuts to 6 pounds dough, mould up in ovals or rounds, and when washed sprinkle with chopped nuts or almonds mixed with cinnamon sugar.

For streusel buns use dough containing some fruit, wash with milk and sprinkle with streusel.

For sugar top buns, round up plain buns, roll flat, wash with egg and lay in granulated sugar. Then set on pans. Let proof up half, make a dent in center, fill dent with a dot of lemon, orange, pineapple, fig or other fruit jam, and bake. The fruit or cream may be covered with icing. A dot of custard or a ring of almond topping may be placed in the center of oval buns. Other buns may be made in fingers or in Vienna roll shape, cut before baking, and a dot or strip of cream or icing or jam placed in the cut.

The Lenten and Easter Season offers admirable opportunities to the enterprising baker, and the goods we have pointed out, with the usual variety of other holiday goods, should bring bigger and better sales.

EASTER EGGS

Sponge Cake Mixture for Easter Eggs

Use lady finger mixture, or take 1 quart egg whites, ¾ quart yolks, 2 pounds powdered sugar, 2 pounds sifted cake flour, vanilla flavor. Beat egg whites firm and beat in 4 ounces of the sugar, then gradually beat in the rest, then stir in lightly the well mixed yolks and vanilla. Next fold in the flour and mix smooth. Dress this mixture in egg-shaped oval drops on greased and lightly dusted pans and bake in 350 degrees—moderate oven. These egg shapes may be put together in pairs, a little of the bottom scooped out and the filling, consisting of butter cream, jam, marshmallow, etc., put in. The eggs are dipped in various colored and flavored icings and decorated as fancy suggests. A plain way is to cover the eggs with soft marshmallow and roll in short cocoanut. A more elaborate way is to cut shapes with cutter from close grained

poundcake or good butter sponge cake, split the cut cake, fill with a good filling, then complete the egg shape by using bag and tube as for sponge cake mix to form the perfect shape, using a good butter cream. Shape and smooth evenly and set to harden in refrigerator. These shapes may now be dipped in chocolate couverture such as Swiss milk chocolate or darker covering, or dipped in white or pink fondant. When dipped let set and dry well, then decorate, setting each egg when work is completed in ribbed paper case for easy handling.

Large oval macaroons covered with chocolate, or first covered with butter cream and then dipped, produce another fancy Easter delicacy.

Meringue Eggs

Use a firm meringue made from 1 pint egg whites, 3 pounds powdered sugar. Dress with bag and plain tube on thick (2-inch) boards soaked in water, then covered with paper. Dress in half egg shapes, dust with a little powdered sugar, let dry in cool oven until a crust is formed, then slip off the shells sideways. Remove a little of the soft inside and smooth the inside with the back of a spoon, and set the half shells on papered pans to dry more fully. These shells may be served as Easter specialties in the lunchroom, filled with charlotte russe cream or whipped cream mixed with crushed macaroons, or filled with ice cream; served set in a border of whipped cream; or may be dipped, filled, decorated and set in paper cases for sale.

Chocolate Easter Eggs

Moulds for these eggs are purchased in several sizes and the chocolate used should be a good grade of couverture. The moulds should be smooth and are wiped out with a little cotton wool, using a little oil for first use. The chocolate must be melted gradually in warm proof box, thinning it down with a little cocoa butter. The chocolate temperature is very important and should be between 85 and 90 degrees, a little under blood heat. When chocolate has the proper temperature and moulds are ready, fill the small moulds—up to 3 inches size—up to rim, filling about one dozen at a time, and let stand until chocolate begins to set at the top edge. This point reached, begin to turn out the surplus chocolate. This forms a nice

thick coating and edge, let set, and the shells will drop out easily. Larger moulds are coated by filling the mould only a quarter full, then lift each mould and turn to run the chocolate around on the sides and to edge until set. If coat is desired thicker this is repeated, a second coating being given. The rims may be trimmed evenly before the chocolate quite sets, so the pair of shells will fit snugly together, but the half shells may be left single until required. Various creams flavored with fruits or nuts or candied fruits are used in the fillings, placing the fruit—candied pineapple or cherries—in shell, filling up with soft cream, and letting remain on tray until a skin

Easter Egg Decorations—By Joseph A. Lambeth

is formed. The two shells may then be put together by warming, or the halves are set on a warm pan rim down to melt chocolate, when halves may be quickly put together.

Plain Chocolate Cream Eggs

These are made by casting half shells in starch impressions. A yolk may be formed from cold fondant colored a deep yellow made in shape of a yolk. The warm fondant is cast in the impressions, filling them about one-third, the yolk is placed in the center, then the filling is finished with white cream.

By courtesy of Joseph A. Lambeth, we present some of his commercial work as taught by him, also some specially prepared free-hand work showing his skill.

No. 1—Geranium and rosebud, made with three main

stems, three minor stems, the red geranium on central stem, the small foliage connected with the rosebuds.

No. 2—Rose spray piped in manner illustrated, with shell border worked out after the floral design has been finished.

No. 3—The flowers are buttercups, stems made from green colored royal icing in elongated form as illustrated; a number

Easter Egg Decorations—By Joseph A. Lambeth

of flowers are placed in a group, with two others near top of stem producing a very graceful appearance.

No. 4—Yellow daisy spray, the flowers set wide apart, with elongated stems and leaf work as shown. A close observation will make the position of formation of stems quite clear. The daisies are of pale yellow with darker tinted edges.

No. 5—Primrose and Daisy. Three main stems with a blue tinted daisy at end of center stem, flanked by daisy buds piped direct on the eggs. The yellow primroses at base are grouped

Easter Egg Decorations—By Joseph A. Lambeth

together, with three large daisies overlapping. A close study of foliage shows the fine grouping and natural appearance.

No. 6—Sweet Pea. The spray consists of four sweet peas on elongated stems, with two placed lower down, foliage piped in afterwards. Sweet peas are piped in two or three colors, the main base petal in pale pink; the center double petal or

Easter Egg Decorations—By Joseph A. Lambeth

bulb should be in some deeper shade, or in fair orange or lavender color.

Chocolate for Decorating Easter Eggs and Mocha Tarts

Melt as much sweet chocolate couverture as required slowly and beat smooth. Then gradually let drip on some warm water

and stir quickly until the paste thickens to decorating consistency. Keep warm and use with plain or star tube. If a lighter color is desirable to contrast with darker covering a warm icing sugar can be stirred in. Another way is to stir in, for each pound of bitter block chocolate well dissolved, 1 pound icing sugar, and add 3 ounces of melted wax or paraffin substitute. Use this warm for all kinds of chocolate decorations.

ST. PATRICK'S DAY GOODS

Large and small cake formulas suggested for Cakes for Special Occasions, or a number of the specialties given in the various Chapters and Appendix, may readily be used for St. Patrick's Day specials. Such novelties prove very attractive in drawing trade, and business is often increased by a display of these seasonable cakes. The decorations for larger cake tops may consist of a border of shamrock or a wreath of shamrock, with the harp, emblem of Ireland, for a centerpiece, St. Patrick or Erin-go-Bragh inscribed in center. A white iced cake, or the use of very delicate green, with darker leaf green border or wreath, or the white iced cake with green harp in center, is very effective. The small cakes, dipped in delicate green colored fondant and with a larger shamrock center made of leaf green colored butter cream, or of royal icing piped with small leaf tube, are easily decorated. The shamrock leaves may be made in several sizes some time before needed, piping them with royal icing on paraffin paper. Let dry and put away ready for use. This facilitates quick work in finishing large and small cakes effectively. Angelica, green citron, pistachio nuts split, provide other sources of green coloring. Desiccated cocoanut colored green may also be used in decorating the St. Patrick's Cakes.

Irish Potatoes

Cutting out small cakes in the numerous fancy shapes suggested leaves a quantity of crumbs and trimmings, which leftovers can be used in many ways, cake fancies, etc. The trimmings may be rubbed through a wide mesh sieve, mixing them into stiff paste with apricot jam or other good jam or fruit syrup. The paste can be mixed with a few chopped nuts, then cut with suitable cutters. It is very suitable for forming domes,

fruits and fancy shapes, which when shaped up are stuck on the goods previous to dipping or covering. The small fancies are brushed over with a well boiled apricot syrup some time before being dipped in suitably colored icing, and then topped or decorated.

For the Irish potatoes use this crumb paste, or make them from oval sponge drops sandwiched with cream or jam. Or take almond paste, work 1 pound of the paste, 1½ pounds powdered sugar and sufficient egg white into a very smooth paste, flavor with vanilla. Have this rolled out thin, cut pieces a little larger than the egg shapes prepared, moisten the paste and wrap around the shape, at the same time moulding it and shaping it to resemble a potato. To color the "potato" mix some powdered cocoa with icing sugar to get a light brown color, and roll the shaped potatoes in this. The eyes may be produced by using a quill to make impressions, into which small pieces of cut almonds may be inserted to represent the eyes.

Shamrock Cookies—Cherry Biscuit Paste

For shamrock cookies use the cherry biscuit paste: 3 pounds soft flour, 4 ounces ground almonds, 1¾ pounds butter, 1 pound powdered sugar, 4 eggs. Rub shortening into the flour, mix with sugar, almonds and eggs into a workable paste. Set to cool and stiffen. Roll out ⅛-inch thick. This paste holds its shape well and may be cut with a shamrock or clover leaf cutter. After baking dip in white or pale green icing and place a ready-made shamrock leaf in the center of the soft icing. Or a small harp shaped cutter may be used, and after the baked cakes have been dipped outline the harp shape with leaf green icing.

Shamrock Buns

Take sweet dough, scale 3¼ pounds of dough for divider for 1½-ounce pieces from the ready dough, divide in ½-ounce pieces, round up, and put three pieces in each greased cup cake tin. Let proof up moist, egg wash and bake in moderate oven. These buns look nice plain, but may be iced, and a little green colored cocoanut sprinkled on top.

STRAWBERRY SHORTCAKES AND OTHER FRESH FRUIT SPECIALTIES

Fresh fruit pastries are always good sellers and strawberry shortcake is invariably a great favorite during the season. Large and small tarts, layer cakes filled with fruit or fruit jam and covered with fresh fruit icing, are in steady demand. As strawberries are very perishable bakers often have the opportunity to buy berries which are in danger of becoming overripe. This fruit may be carefully looked over, the good looking berries taken out and used for cake toppings, while the rich but soft berries may be made into a jam or pie and tart filler, for which purpose they are excellent to use, or used as the interior filling for shortcake. This method may also be applied to other fruit, such as blackberries, raspberries and other fresh fruit, when there is a surplus or to prevent a loss, turning it into a profit.

Strawberry shortcake is made with various cakes for a base. The plain tea biscuit mixture is a great favorite in family service and many bakers bake a special biscuit for this trade. The biscuits are baked single, about 2¾ to 3 inches in diameter, to be about ¾ inch thick when baked, and sell for a price similar to that asked for the other thicker tea biscuits. The housewife takes them home, warming them for use. Then they are split and spread with butter, and some sweetened berries are spread between the halves and berries put on top, for serving with plain cream or with sweetened whipped cream.

This method is also followed in many restaurants where the cakes are served to order. In these places, especially the cafeterias, a large bowl with sweetened berries is placed on the service counter. The biscuits (which are kept warm) are split and buttered before the patron and filled with a spoonful of berries, another spoonful being placed on top and this in turn covered with whipped cream. When other berries are in season, or ripe sliced peaches can be had, they are served with the cakes in a similar way. In the bakery shortcakes are often made up in large sheets, also in layer cake tins; or the cakes are baked in one thick layer and split after baking, then filled with a thin layer of marshmallow or meringue which is cov-

ered with berries. The top layer is covered thinly with meringue, or a border of meringue is put on and center filled with berries. If berries are high priced often the cake is divided in portions and for each portion a ring of meringue is placed in the center and decorated with a choice berry.

Another way is to bake sheets of light jelly roll mixtures, fill the bottom layer with marshmallow mixed with berries and finish top with meringue or marshmallow, marking it in portions and placing a good looking berry on each division.

Special Tart Forms and Cases

There are special tart forms sold by bakers' supply firms, shaped similar to Charlotte russe cups, but having a depression in center. The cases or forms are filled with a Vienna or sponge cake mixture which covers this closed center tube, and when the cakes are baked and taken from forms, then turned upside down, the cavity left by center tube serves to hold the berries or any other fresh sweetened or preserved fruit. These cakes are sold without filling to patrons, just as the tea biscuits are, and find a ready sale, as they can be filled quickly at home. But the cakes can be finished in many ways and prove very attractive.

Special tart cases, baked from puff paste, and sold without filling, also may be made a good source of profit if advertised and displayed in the bakery show window, by filling one of the cases with berries and displaying the unfilled cases by its side, giving the price and manner of using.

Shortcake, Biscuit Mixture

4 pounds soft cake flour, 1 pound powdered sugar, 1 pound shortening (part butter), 4 eggs or 4 to 6 yolks, about 1 quart sweet milk, 3½ to 4 ounces baking powder.

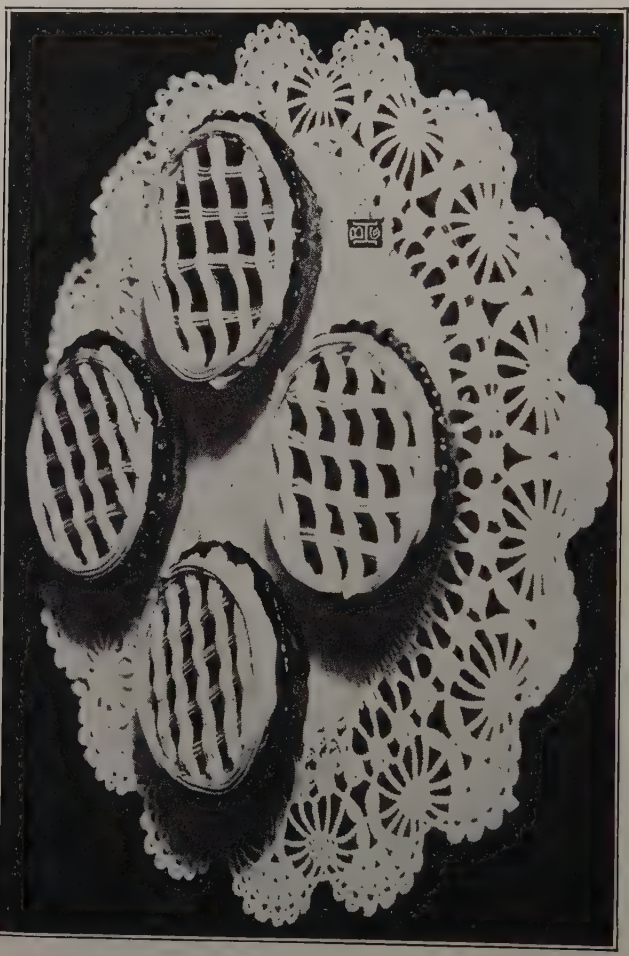
To mix, sift sugar and baking powder with flour, rub in the shortening, using a pinch of salt if required; beat egg with milk and mix with flour. Use this for small individual biscuits, also for thick layer cake to be split after baking.

This mixture may also be made in two thin layers, rolling each layer separately. Brush one with melted butter, and lay the other thin layer on top to bake. This permits layers to separate easily when baked, and when cool they may be filled

with the previously sweetened berries and finished in the various ways suggested.

Short Paste and Sponge Cake Combination—Lattice Meringue

Another combination of shortcake, where the price can be asked, is obtained by using a bottom layer of short paste, made



Berry Tarts with Meringue, Marshmallow or Whipped Cream Lattice (Joseph Lambeth).

from 2 pounds soft flour, 12 ounces sugar, 1 pound butter and 5 to 6 eggs or a little milk. Bake thin layers in the tins to use for bottom. This holds the berries better, without soaking, especially if a layer of jelly or jam is spread over bottom

before covering with berries. For top layer use a sponge cake mixture, baked in the same size of tin as the bottom. Such layer is made from 12 eggs, 1 pound sugar, 1 pound cake flour, ¼ ounce baking powder, first beating eggs and sugar stiff in machine. When it thickens add flavor of lemon or grated orange rind, then mix in lightly the flour sifted with baking powder and bake in the greased and dusted cake tins. This makes a splendid cake combination and the top may be finished with meringue or whipped cream, covering the sweetened berries with a border and lattice which shows the filling nicely, or topping the cavities of the lattice with glazed berries dipped in boiled apricot jelly for decoration.

This style of cake may be varied by baking a bottom only from the short paste given. Cover the baked bottom with a layer of strawberry jam, then beat up a hot meringue and mix the meringue with medium sized ripe berries, spread this in a layer about one inch thick on bottom, finish with a lattice and brown nicely in the oven, setting the cake on double pan while it is browning.

A more simple way is to bake a short paste bottom with a border, having the paste come up on sides. Bake lightly, then fill the bottom with sweetened berries and cover with a lattice of meringue and brown lightly; or use sweetened whipped cream in lattice style as illustrated.

Suggestions for Finishing Strawberry Tarts

For topping off cakes or tarts to obtain a special glazing, which produces a very attractive appearance, the berries are covered with a syrup. Such a syrup is best made by boiling 1 pound sugar and 1 pint water and adding 1½ ounces cornstarch. Let boil clear and add 1 pint strained apricot jam, adding a little strawberry color to obtain a bright appearance. The berries are covered with this hot syrup. Any leftover syrup may be reheated and used again.

To Jelly Fruit for Decorating

Another way is to soak 1 ounce gelatine in water and take 1 pound sugar and 1 pint strawberry juice. Add the dissolved gelatine and let boil up again. The special berries used for decorating may be dipped in this jelly when it is nearly set and

lifted out, or the jelly may be applied, covering the berries, using a small spoon for this work.

Other berries, cherries, halves of peaches or apricots may be glazed in a similar way and used for topping the various fruit tarts.

Small Fruit Tarts

There are many ways of making fruit tarts, baking the tart cases from short paste or puff paste or a good pie paste.

Fruit Meringue Tarts Glace (Joseph A. Lambeth)

Fruit Tarts Glazed (Joseph A. Lambeth)

Use the fluted three-inch tart tins for popular size. To line the tins set the lightly greased tins together, from two to three dozen in square, then roll out a piece of tart paste or puff paste in a square as large, about ⅛ inch thick, to cover the tins. This is best done by rolling up the sheet on the rolling pin and

unrolling on top of the tart tins, thus covering them. With a piece of stiff paste, or using a firm ball of flour wrapped in cloth, press this down in each tin to force down the paste evenly; then pass the rolling pin over the whole top across to cut the paste. Then take the lined forms (finishing any irregularities by hand) and set on the pans for baking. A very clean way is to have rounds of papers fitting into each form. Lay these in the paste lined forms and fill up with white beans or rice, or with cherry stones kept on hand for the purpose, then bake cases to a nice color. Remove beans and paper, which can be used again and again. Having the tart shells ready, they may be filled as required with the ready prepared fruit in many combinations.

Other ready cases may be baked from puff paste in the form of not too high patties. Or bottoms may be cut from short paste and rings of puff paste used for borders and baked; or a bottom of short paste or puff paste may be used and a ring of cream puff paste put on, using bag and star tube. These baked cases may be made in larger or smaller size as the trade demands. There is quite a large choice in fillings, and we give a few suggestions which may be varied many ways.

Filling Strawberry and Other Fruit Tarts

Use ready baked cases. Beat up a meringue and mix with well picked berries. Fill in cases, return to oven and brown slightly, dusting top with sugar before baking.

Fill a layer of pastry cream in bottom of each tart, cover cream with sweetened berries and ring or lattice of meringue on top.

Use the same method with marshmallow in place of the meringue, as above.

For larger cakes use pastry cream in bottom, berries or jam on top of custard, and cover with whipped cream. Cover with lattice and set a jellied berry in each cavity.

Top off small tarts with a steeple or ring of cream, with one jellied berry in the center. Fill tart case with warm marshmallow or with whipped cream and cover top of cream or marshmallow with jelly covered berries.

This method may be followed with all other berry tarts. When fresh fruit is out of season preserved fruit, jam or pre-

pared crushed fruit may be mixed with meringue or with the whipped cream.

Another method would be the use of butter cream in place of meringue, marshmallow or whipped cream, baking bottoms of short paste or puff paste as suggested. Fill them with the sweetened or preserved fruit and finish topping with lattice or border of butter cream. Peaches, pears, cherries, bananas, pineapple and preserved fruit make acceptable fillings.

Fruit turnovers or slices of puff paste, or berries sweetened and made up in roll or strudel shapes, producing strawberry turnover, fruit slices or strudel, make another form of pastries.

From the suggestions given it will be seen that there is no limit to the varieties, but it must be kept in mind that the filling depends on the nature of the fruit, and fresh fruit, unless it is very ripe, is best used cooked or partly cooked. Sufficient sugar must be added according to acidity of fruit. The proportions of fruit jam are nearly the same for all fruits, using one pound fruit to from three-fourths to one pound of sugar, and let boil down to thicken. Very sweet berries may be toned up by adding lemon juice, orange juice or a little citric acid solution.

Filling with Tapioca or Cornstarch

A general filling, less expensive, may be made by using for each 10 pounds berries 6 pounds sugar and 2 to 3 pints water, adding from 4 to 5 ounces tapioca or cornstarch for a thickener. To produce this filling set sugar with 1 quart of water to boil, dissolve starch in rest of water, and when syrup boils add the fruit, stir gently so as not to break the fruit, and when boiling again add the thickener and let boil a minute more. With very juicy fruit such as cherries, stone them, set juice and part of water to boil with the sugar, then add sufficient thickener and let boil clear. If fruits are glazed as directed, and are whole and well shaped, the glazing may also be simply applied with a soft brush to finish them attractively.

Combinations of strawberries, oranges and pineapple are very delicious made into fillings for cakes and tarts, which may be finished in many ways.

COFFEECAKE TOPPINGS

There are quite a variety of toppings used, the best known and most common being cinnamon sugar and streusel. When using a dry topping, if you wish to make it stick to the top, the cakes are washed with a light egg wash, or the cakes having been proofed in moist proof box with a little steam should have a moist top, to have the topping adhere. Sugar only will form a crust, and when sprinkled too thickly is apt to break when cut. The streusel, which is made in various degrees of richness, is more easily cut, and other toppings such as butter topping, honey topping, nut and macaroon toppings, adhere readily to the cakes and are very popular.

Cinnamon Sugar

Mix 5 pounds fine granulated sugar with about 1 ounce finely ground cinnamon. This sugar is used for topping and also for filling cinnamon rolls. From 8 to 16 ounces chopped roasted filberts, chopped almonds or ground almond paste are mixed with the sugar. The same mixture, using sifted brown A sugar in the place of granulated sugar, is used for pecan rolls, honey or caramel or butterscotch rolls. The rolled out sheet is washed with melted butter and lard before adding the sugar. The sheet is then rolled up and closed nicely, then cut in slices and set in the buttered and sugared pans, which are often sprinkled with broken pecans in the bottom, this forming the top when baked. Pecan rolls or honey rolls are also made by covering bottom of tin with honey. The large butter pecan rolls are set in square or round tins with 2-inch slanting rim in units of six, seven or eight rolls, and are also baked in individual muffin cups. The forms should be well buttered and thickly sprinkled with rich brown sugar to form the syrup in baking, and the rolls must be turned from the tins as soon as taken from the oven.

Streusel Topping

Rub together 1 pound soft flour, 12 ounces powdered sugar, 6 to 7 ounces butter (or half butter, half cocoanut butter), ¼ ounce cinnamon. Rub together until a crumbly mixture is formed between the hands, or rub through a wide mesh sieve. From 2 to 3 ounces ground nuts or almonds may be

added, mace and vanilla may be used for flavor. For a rich wet covering (Schmier Streusel), mix 1 pound flour, 1 pound sugar, 1 pound butter melted together. Flavor and spread over the cake while warm or rub through sieve, holding it

Danish Pastry Fancies.

over cake and pressing down so that long strips will be formed on the cake.

Almond Topping

Cream together 1 pound soft butter, 8 ounces finely chopped almonds, 10 ounces sugar, 12 ounces flour. Put mixture in saucepan and stir on fire until soft spreading mixture is obtained. Spread this over the cake as soon as cake is placed in pan, then let proof up and bake. Another form of almond topping is used by mixing some flaked or finely chopped blanched almonds with a little granulated sugar and sprinkling over the washed cake, which is then set in proof box until ready for the oven.

Butter Topping—Honey Topping

Cream together ½ pound butter, ½ pound powdered sugar, 1 egg, 2 ounces of flour, flavor with vanilla and add about ¼ pint milk or water to make it of spreading consistency.

For honey topping leave out water, flavor and flour, add about 2 ounces honey and mix warm.

Macaroon Topping

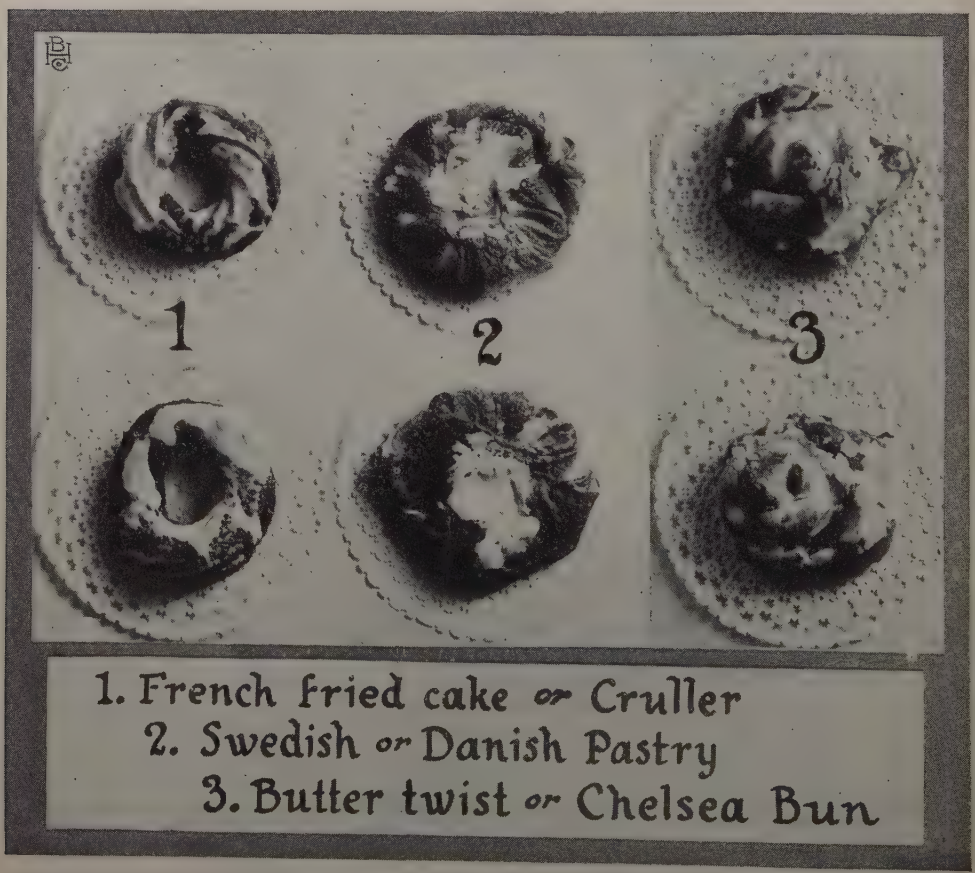
Rub 1 pound almond paste smooth with from 6 to 7 egg whites. Then add 1 pound fine granulated sugar. This makes a soft paste similar to macaroon paste and is spread in a thin layer on round or square layers baked in 7-, 8- or 9-inch layer cake tins. The cakes after being baked and cooled are also "filled." This is done by cutting top off with a sharp knife, and filling with butter cream or variously flavored pastry creams, flavored with vanilla and a few nuts mixed in, creams flavored with orange or lemon rind, or with fruit jams.

Fruit Shine and Topping or Filling

Apricot pulp, apple pulp, pineapple pulp and other fruit pulp is cooked with even weight of sugar and a little water to a jam. The more expensive pulp is mixed with apple pulp and cooked until it jellies. The firm jam is used for fillings. Diluted with apple juice boiled to a thin jelly it is used for plain tops of cakes; the jelly sets and is covered with icing sprinkled with chopped browned or flaked almonds or nuts. Canned cherries, apricots or pineapples are made into a filling by adding about 2 pounds granulated sugar to a gallon can of

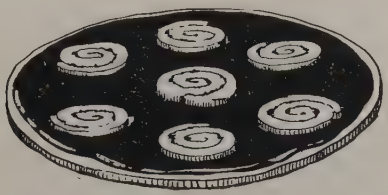
fruit. Set to boil and add from 4 to 5 ounces dissolved cornstarch and cook until clear. Grated rind of orange or lemon and juice of the fruit is added to produce a good flavor.

The toppings and fillings given may be used in many ways, using custard, jam, chopped nuts in combinations, and the different shapes can be made up with fillings and toppings. The richer rolled-in pastries, such as crescents and butter horns, snails and scrolls, may be rolled out, spread with fruit jam, sprinkled with chopped nuts and rolled, and when rolled up topped with nuts or left plain, placing a dot of jam in the center of each scroll. Cover this with custard, proof and bake. Variations are many, and much depends on the price obtained for the goods.



Danish Cream Tarts

The large tart is made with a ½-inch thick layer of dough, covered with apricot filling, which shows between the small



Danish Cream Tart

Butterfly Wings

pieces, which are 1½ inches in diameter and ½ inch thick. The butterfly wings are cut from rolled-up dough with butter filling cut off in double pieces, which are split in center without cutting clear through and opened on pan with smooth side of connecting piece up. (See page 204.)

FILLINGS FOR LARGER COFFEE RINGS AND STOLLEN

Hazelnut Filling

1—3 pounds sugar, 1½ pounds roasted and ground nuts, 1½ ounces cinnamon, 6 eggs. Mix and add milk for smooth spreading paste.

Almond Crumb Fillings

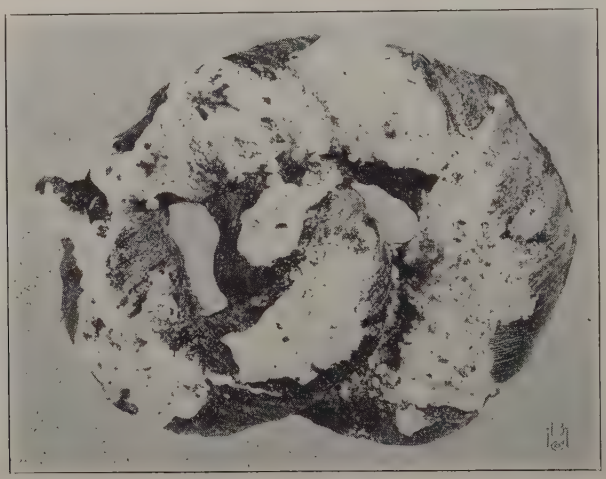
2—3 pounds cake crumbs, 3 pounds brown sugar, 1 pound almond paste, 1 ounce cinnamon, 4 eggs, water or milk to make a smooth paste.

3—1 pound sugar, 1 pound crumbs, ½ pound ground almonds or ½ pound almond paste, grated rind of one lemon or orange, 2 eggs, milk sufficient. Cinnamon or vanilla flavor may be added.

Custard Filling

1 pound sugar, 2 quarts milk, 6 ounces cornstarch, pinch of salt, 1 ounce butter, 6 eggs. Set sugar and 3 pints of milk to boil, dissolve starch in 1 pint milk, then add eggs and beat smooth. Add to boiling milk. Stir until it thickens, take off, add butter, let cool. Flavor with vanilla, lemon or grated rind of orange.

For almond cream add 2 to 3 ounces of almond paste dissolved in the boiling milk, or add 3 ounces of blanched, browned and ground almonds to vanilla flavored cream when cooked. For a light cream reserve the egg whites, using only the yolks in cooking the cream; beat the egg whites stiff, adding 3 ounces sugar, add this to cream while on the fire and stir until cream thickens. Let cook about two minutes. This makes



Danish Butter Pretzel (see page 203, Twists, Scrolls and Snails)

a nice filler for tarts and special cream cakes. Adding 2 ounces of melted chocolate to cooked vanilla or nut cream makes chocolate cream.

Cheese Filling for Cakes, Horns and Strudel

2½ pounds cheese, 10 ounces sugar, 3 eggs, 3½ ounces flour, 4 ounces melted butter. Rub sugar, eggs and flour together with butter, mix with cheese, rub through sieve. Almond paste, lemon rind, and a few small raisins may be added. Vanilla cream and left over whipped cream makes a nice addition.

DIFFERENCE IN SUGAR CAUSING FRIED CAKES TO SOAK GREASE

When trying out the formula on page 222, before adding it to our collection of recipes, we used fine granulated sugar.

It is a standard formula used every day: 1 pound 2 ounces sugar, 4 ounces butter, 4 eggs, 4 pounds cake flour, ½ ounce soda, in 1 quart milk, 1 ounce phosphate powder (tartar substitute), ½ ounce salt, mace and lemon or vanilla flavor. We know that granulated sugar has been used with good success. The use of standard powdered sugar would cause a finer distribution throughout the mixture, and as it dissolves more fully than granulated sugar would cause the soaking, and the remedy would be to reduce the sugar to one pound—use less. But we have found that even if the frying temperature of the fat is the same in frying cakes, the cakes will soak grease. If no fresh grease is added to batch when the cakes are fried in used grease, the fat seems to lack life and grease-soaked cakes are the result.

STOCK ICING FOR SWEET DOUGHS

Take 1 quart egg whites, add about 12 pounds icing sugar, and the juice of 6 lemons. Mix in machine to a stiff icing. Add 5 pounds corn syrup or inverted sugar syrup and 2 quarts warm water. Mix well, then add sufficient icing sugar and let beat up light for about 30 minutes, to obtain the desired lightness and consistency. The grated rind of the lemons or vanilla may be used for flavor. Chopped nuts, fine cut cherries, pineapple, etc., may be added for special icings.

Syrup for Diluting Icing and Washing Hot Buns

Syrup for diluting, also for washing hot buns for glazing, is made from 3 quarts water, 10 pounds granulated sugar, or from 9 pounds sugar and 1 pound corn syrup dissolved in warm water. This syrup may be kept on hand and used with brush on the buns while hot from the oven. It is also good for diluting the stock icing to be used for small sweet goods.

With Ready Cut Chocolate Topping

Chocolate flavored sweet dough and white coffeecake doughs make an attractive combination, using from one-quarter to one-half of the chocolate flavored dough with the white sweet dough side by side or in layer—Neapolitan—style. The two colors rolled up into cinnamon roll, pecan roll, or pretzel shape, with the usual fillings, make attractive slices.

As chocolate or cocoa is slightly bitter, sugar must be increased and dough made softer, or flour reduced in proportion to chocolate added. Take the usual sweet dough, and for each gallon of dough (half milk, half water) add from 20 to 24 ounces cocoa and increase sugar from 10 to 12 ounces for amount of chocolate given. Then handle as suggested for other sweet dough goods.

The small goods may be frosted with vanilla flavored white icing and sprinkled with the small cut chocolate topping, or in larger cakes, sides and border may be sprinkled, center left white and nutted, which produces an attractive cake. These chocolate "grains" may be used for topping any chocolate cake, or chocolate rolls, and used for masking sides and borders. Danish pastries and whipped cream goods are made attractive by covering with them. Chocolate butter horns, covered with firm butter cream and rolled in the small grains mixed with chopped browned almonds or cocoanut, and small cup cakes sprinkled with this topping, iced white, pink or chocolate, make other pleasing novelties.

HOUSEHOLD FAVORITES THAT BAKERS MAY MAKE

Since many bakers have included dessert specialties among their products, especially those who operate neighborhood bakeries that cater to a good class of trade, we suggest a few things that originated in the kitchen but may be made to order by the commercial baker. A showcard in the window or store inviting customers to leave or 'phone their orders would surely bring enough to pay for the trouble.

"Dobosh" Torte

No. 1—Make a sponge cake mixture of 18 eggs, 1 pound sugar, 1 pound flour; or use any other sponge cake mixture. Grease and dust layer cake tins and spread a very thin bottom evenly in each, and bake at once. When baked and cold, spread seven of these thin layers with chocolate butter cream and have another (eighth) layer on the bench separately. Now melt about ½ pound sifted icing sugar over the fire, stirring constantly. When sugar comes to a light caramel, spread quickly over the eighth layer on the bench. Wait a few seconds, then grease knife with butter and mark and cut the caramel top into slices before placing it on the seven layered torte or cake; of course there is chocolate butter cream between the seventh layer and the caramel top. Spread side of torte with chocolate butter cream only. This torte can be made up also in slices (1½x3 inches).—HENRY PONLEITHNER.

No. 2—12 eggs (separated), 6 ounces granulated sugar, 6 ounces flour, 3 ounces butter, vanilla. Mix as for lady fingers, adding melted butter last. Pour mix out on greased and dusted flat pans and spread out in size and thickness desired. This does not run so very much, so you can put about three layers on each bun pan. Mix given makes two cakes of six layers each, 12 inches in diameter. Trim edges and sandwich with chocolate butter cream. Before putting on the top layer caramelize a little sugar and spread over layer, then mark quickly in about a dozen pieces. Cover side of cake with chocolate butter cream and put a border on top. This is not quite so rich if made in fewer layers, four or five.—H. L. FREEMAN.

No. 3—The modern method is as follows: Make a sponge

mixture of 1 pint egg whites, 1 pint yolks, 1½ pounds sugar, 1 pound flour, rind of a lemon. Cream the yolks with 1/3 of the sugar, beat the whites stiff with the rest, and fold in yolks and the flour. Now spread this on greased and dusted pans in very thin layers (about ⅛ inch) either round or square, as this product is made in two forms, the round called torte and the square cut in slices. Bake in hot oven and remove from pan while hot.

The layers are put together with a rich butter cream, colored a pale chocolate, and iced with caramel. A good method is to ice the top layer with caramel before it is put on the cake and mark it, or almost cut through, with a buttered knife while still hot into suitable slices, as it will be found impossible to cut the cake otherwise.—E. LACKENBACH.

Ice-Box Cakes

Plain moulds may be lined with waxed paper.

Line bottom and sides of a spring form, melon mould or deep cake form with lady fingers, separated, rounded side toward the pan and close together. Place a layer of the filling in form on lady fingers, on top of this arrange another layer of lady fingers, another layer of filling, and so on, according to size of form, reserving a row of lady fingers for top. Put in ice box or other cold place, let stand 20 to 24 hours, and when ready to serve remove to cake platter and cover with whipped cream, to which has been added ½ cup confectioner's sugar and ½ teaspoonful vanilla. Decorate if desired with pistachio nuts or candied cherries.

Chocolate Filling

½ pound unsalted butter, 1 cup XXXX sugar, 2 ounces bitter chocolate, ¼ cup water, ½ cup granulated sugar, 4 eggs, 2½ dozen lady fingers.

Melt chocolate, water and granulated sugar, beat until smooth and cool. Add beaten yolks. Cream butter and XXXX sugar, add to chocolate mixture, lastly add beaten whites.

With Macaroons and Almond Filling

¼ cup unsalted butter, 1 1/3 cups powdered sugar, 3 whole eggs, 3 eggs separated, ½ pound blanched and grated almonds,

30 macaroons. Line bottom of mould with macaroons, rounded side toward the pan, and use 18 lady fingers to line sides of mould, setting rounded ends in spaces between macaroons. Use 1 pint of cream, whipped, to cover cake after turning out of mould.

Plain Filling

½ pound sweet butter, beaten with 1 cup sugar. Add 3 eggs, each beaten and added separately (some prefer to add whites last), lemon (juice and half of grated rind). Use 2 dozen lady fingers. Line dish or mould with a layer of lady fingers (single), then a layer of filling and so on until all is used, saving lady fingers for top. Set in cool place or ice box until well congealed, 2 hours or more, turn out onto plate or platter. Cover top with whipped cream.

Skillet or Frying Pan Cakes

Pineapple—2 tablespoons butter melted in frying pan, tip pan until covered. Add 1 cup brown sugar and pulp of 1 small can grated pineapple, from which juice has been drained. Set aside and make a batter of 1 cup white sugar, juice drained from can of pineapple, yolks of 3 eggs well beaten and 1 cup flour sifted with 1 teaspoon baking powder. Lastly fold in stiffly beaten whites of eggs. Pour batter over mixture in frying pan and bake in moderate oven (340 degrees) about 30 minutes. When done let stand a few moments before removing from pan, turning pan upside down.

Prune—3 tablespoons butter, ½ cup brown sugar, ½ cup chopped walnut meats, ¾ pound prunes. Melt butter in iron-frying pan, spread sugar evenly over this. Cover with nut meats and the prunes, which have been soaked overnight. Bring to boiling point. Cover with following cake mixture: 1 egg, ½ cup sugar, 1 cup cake flour, 1 teaspoon baking powder, ¼ cup milk, 1 tablespoon melted butter or margarine, 1 teaspoon vanilla.

Beat egg light, add sugar and beat well. Sift flour with baking powder and add alternately with milk. Beat well and add melted butter and vanilla. Set in moderate oven (340 degrees) ½ hour. Serve with whipped cream, either side up.

BRAN, OATMEAL AND WHOLE WHEAT GOODS

Honey Sweetened Bran Cookies

No. 1—4 pounds brown sugar, 1 quart honey, 1 pint eggs, 2 pounds butter, 3 pounds sifted bran, 3 pounds wheat flour, ½ ounce ammonia, ½ ounce soda dissolved in 1 pint water.

Cream sugar and shortening with eggs, add honey, then water with chemicals, then flour and bran. Mix into workable dough. Cut with plain cutter and bake in steam.

Bran Cracker or Cookie

No. II—Sift 1 ounce baking powder in 2 pounds wheat flour, add 4 pounds sifted bran; rub 1 pound butter into mixed flour and meal, rubbing it very fine. Make a bay and mix 4 eggs, 1 pint honey, with sufficient milk to make a fairly stiff mixture. Roll out to ¼ inch thickness. Dock sheet over good, then cut in 3-inch squares and bake in good oven.

Honey and Oatmeal Cookies

3 pounds brown sugar, 1½ pounds shortening, 5 eggs, 1 pint honey, 2½ ounces soda dissolved in 1 pint milk, 4½ pounds cake flour, 2 pounds oatmeal. Mix like bran cookies, roll mixture out ⅛ inch thick. Cut with 3- to 3¼-inch plain cutter. Bake in moderate oven.

Spiced Oatmeals with Honey and Walnuts

Cream together 2½ pounds sugar, 1½ pounds shortening, 1½ pounds honey. Add 5 eggs, ½ ounce cinnamon, ¼ ounce allspice. Dissolve 1 ounce soda and ½ ounce ammonia in 1 pint milk. Add 1 pound chopped walnuts, 2½ pounds oatmeal and 1 ounce cream of tartar sifted in 3 pounds cake flour. Mix like bran cookies, scale and divide in 1 ounce pieces, round up, set on pans and flatten. Wash and dip on pans in granulated sugar. Bake in 375 degrees.

Health Cookies with Honey and Raisins

3 pounds brown sugar, 1 pint honey, 2 pounds shortening, 8 eggs, ½ ounce spices, 2 pounds ground raisins, 1 ounce soda dissolved in 1 quart buttermilk, 3 pounds whole wheat meal, 3 pounds soft flour sifted with 2½ ounces baking powder. Cut out with plain 3-inch cutter, sprinkle top of sheet with granu-

lated sugar before cutting, bake in good oven. These fruit cookies may be varied by adding finely cut citron or lemon peel, also ground nut meats, or by topping with nuts or cocoanut, or pressing a large raisin in the center of each cookie.

Honey Fruit Sandwich Filled with Figs, Prunes and Raisins

These cookies or sandwiches are made in a variety of ways. Often the filler is baked between two sheets of good pie paste or short paste and cut in squares; also made similar to the well known fig bars, and a variety of the fillers is used between bar-shaped cookies, honey doughs or sponge drops. For variety the cookie placed on top may be dipped in icing and the soft icing sprinkled with cocoanut. The fillings may be bought ready prepared from good bakers' supply firms and may be used singly or in combinations with other fruits and nuts, and if a honey flavor is desired sugar may be reduced and honey used to replace it.

Prepared Fig Filler

Take 2 pounds sugar, 2 pounds honey, 3 quarts water, 4 pounds prepared fig meat. Moisten figs with a little water, let stand over night (don't soak). Boil sugar and water to a syrup, then add the fig meat, let boil until well softened, add honey and about 2 pounds cake crumbs to make a soft spreading mixture.

Raisin, Fig and Nut Filler

Soak 2 pounds dried figs overnight with water to cover. Drain and run through meat chopper with 2 pounds seeded raisins, 1 pound nuts. Add 1 pint water and the juice of 1 lemon and cook until it forms a thick syrup. Add 1 pint honey and let cool.

Apricot Filling

Soak 4 pounds apricots in 1 quart water several hours. Cook until tender, add the juice of 1 orange and 1 quart honey and cook until reduced to a jam. Cool before using.

Prune Filling

Soak 5 pounds prunes overnight, rub through sieve or colander, add 1 pound sugar, the juice of 1 lemon, stick cinnamon and about 1 quart water. Let boil and thicken with 3 ounces cornstarch or flour.

To make the sandwiches, line pans with good pie top crust or short paste, place ½-inch thick layer of the filler on the paste, then cover with same paste; eggwash or ice after baking.

Paste for fruit bars is made as follows: 3 pounds bread flour, 1½ pounds sugar, 12 ounces shortening, ½ ounce salt, ½ ounce ammonia are made into a fairly stiff paste with about 1½ pints milk. The paste is rolled out ¼ inch thick, cut in 3-inch-wide strips. An inch-wide strip of the filling is run in the center of each strip, the wetted sides are folded over; cut in sizes the length of pan and mark in pieces without cutting through paste. The strips are washed with milk and when baked cut in proper bars.

Whole Wheat Cinnamon Rolls

Use the usual coffeecake formula, adding half whole wheat flour. For each gallon add 1 pound brown sugar, 1 pint honey or dark corn syrup, and give one full rising, one half rising and take dough when half up. Then work up as usual.

Whole Wheat Raisin Cookies

14 pounds brown sugar, 2 pounds shortening, 1 pint eggs, 1 pint milk, 3 pounds small raisins, 4 pounds whole wheat meal, 2 pounds white flour sifted with 4½ ounces baking powder. Mix like oatmeal cookies and pan by rounding up and flattening on pans. Eggwash and bake.

Whole Wheat Raisin Bread

Take 35 to 38 pounds whole wheat flour, 2½ gallons water, ½ pound powdered milk or 1 pound condensed milk, 12 ounces yeast, 10 ounces salt, 10 ounces brown sugar or 1 pint honey, 8 ounces malt, 12 ounces shortening. Mix like other dough, having dough at 80 degrees. Lastly work in 12 pounds seedless raisins. If raisins are very dry cover with water two hours before using and strain. Let dough come up full once, fold over, let come half, fold again, then scale and mould in the pans. Bake with only moderate proof.

WHIPPED CREAM IN THE BAKERY

Preventing whipped cream in cream puffs and shortcakes from softening rapidly is one of the baker's problems, as well as the keeping of whipped cream and whipped cream goods.

A good cream for whipping should contain from 35 to 40 per cent butter fat and should be at least 24 hours old. Cream not pasteurized gives more volume, beats up better and holds up better.

Promoting Cream Puff Sales

In some bakeries a special small electric mixer that is now in the market is placed in the refrigerator, or usually in the cold storage room where puff pastry is made and rolled in, and the cream is beaten up in this room. This has a wonderful effect on whipped cream—almost trebles the cream in size or volume. These small electric mixers are low in price and are great money savers. Cream puffs and other whipped cream goods are best if made from pure whipped cream only, without the addition of any thickener, adding only powdered sugar and flavor. The goods should be only filled in small quantities, not filling the whole day's supply at one time. No whipped cream will hold up for any length of time in a warm place. Some bakers have found that it increases the sales of cream puffs if they are filled before the patrons with the freshly made whipped cream. The cream puffs are cut and kept on a pan and a small bowl of whipped cream is set near by. A few of the puffs are filled as sample and the cream is whipped up only in small quantities in the bakery.

What is Added to Keep Cream from Melting?

Some bakers add a thickener known as "ice cream powder," mixing about ½ ounce of the thickener with 4 ounces of powdered sugar for each quart of whipping cream. The cream is beaten up in a cold place or on ice until it stiffens, then flavor (usually vanilla) is added, and the 4 ounces of sugar mixed with the powder (usually gum or gelatine). This powder added takes up the moisture or sediment formed by water and sugar in the cream. This causes the cream to hold up better—prevents soaking the bottom of cream puffs. Such creams

cannot be rebeaten and must be used as soon as possible. If left over from previous day the leftover cream may be beaten into the fresh batch of cream when it is nearly stiff, before adding sugar and flavor.

Adding Meringue to Whipped Cream

In an emergency a meringue may be added to whipped cream. Proceed as follows: Soak ½ ounce gelatine in cold water, press out water when soaked, and dissolve gelatine by heating and have ready for use. Beat up 1 pint egg whites and gradually beat in 8 ounces powdered sugar, and when it stands up firm beat in the gelatine, pouring it in a thin stream into the meringue. Mix this into 1 quart of ready mixed and beaten up whipping cream, drawing it in carefully without overmixing. This mixture, if used for shortcake or charlotte russe, with bag and tube, is best used at once. When set and stirred it will lose volume. For whipped cream puffs it may be kept in bowl and the cream filled in the puffs, using a large spoon for this purpose.

Adding Marshmallow

1 pound soft and cool marshmallow may be added to 1 quart of whipping cream. Beat up the cream until it begins to thicken, then add the marshmallow in two or three portions, beating constantly until the cream stands up well. No sugar need be added, because the marshmallow contains sufficient sugar to sweeten. We have found this to work best to hold up the whipped cream in cream puffs, charlotte russe and shortcake. Leftover cream may be added to fresh cream when beaten up the next day.

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